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SEARS Kenmore

CONTENTS

SAFETY

Important Safety Instructions8-10

INSTALLATION2-7

Cooktop Dimensions.....2

Ductwork4-6

Electrical Requirements.....2, 7

USE AND CARE

Coil Surface Unit Module11, 14, 15

Control Knobs.....14, 21, 24

Features of Your Cooktop12, 13

Grease Collector System21, 24

Griddle Accessory11, 24, 25

Grill Module.....11, 21-23

Radiant Module.....11, 19, 20

Solid Disk Module.....11, 16-18

Vent System6, 14, 21, 25, 27

CARE AND CLEANING

Coil Surface Unit Module29

Control Knobs.....27

Grease Jars27

Griddle Accessory29

Grill Module.....28

Porcelain Finish.....27

Radiant Module.....30, 31

Solid Disk Module.....30

Vent System28

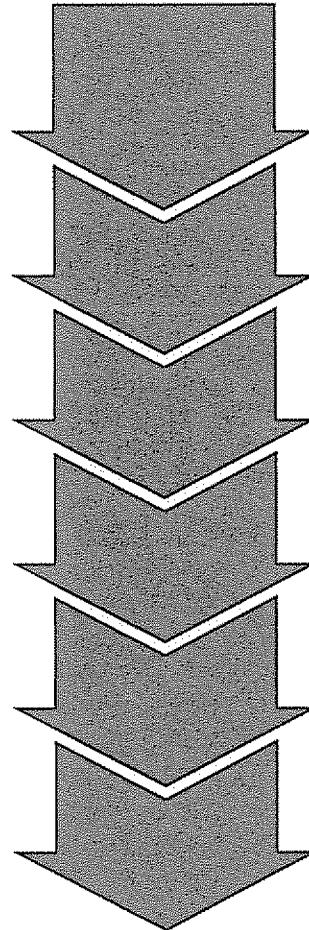
SERVICE

Problem Solver32, 33

WARRANTYback cover

MODELS 42825 42827

42725 42727



USE • CARE • SAFETY MANUAL

Installation Instructions

Before you begin

Read these instructions completely and carefully.

IMPORTANT—Save these instructions for local inspector's use.

IMPORTANT—OBSERVE ALL GOVERNING CODES AND ORDINANCES.

Note to Installer—Be sure to leave these instructions with the Consumer.

NOTE: This appliance must be properly grounded.

UNLESS VERY KNOWLEDGEABLE, ENGAGE A PROFESSIONAL INSTALLER.

Tools You Will Need

- Saw
- Flat blade screwdriver
- Electrician pliers
- Duct tape
- Measuring tape or scale
- Carpenter's square
- Wrench or socket set
- Drill and drill bit
- Sheet metal screws
- Junction box with 1/2" flexible conduit connector

NOTE: Installation of this unit requires two people. Do not attempt to install without assistance.

Electrical Requirements

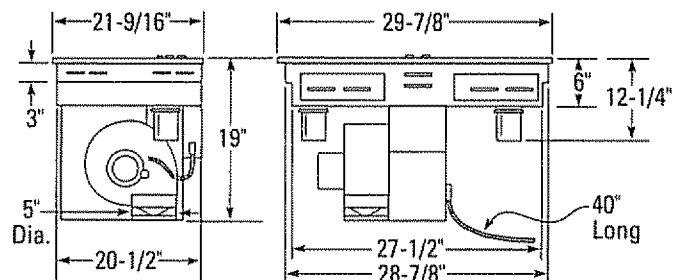
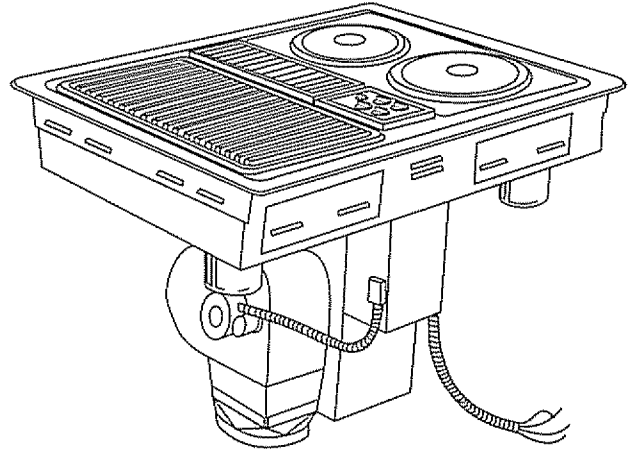
CAUTION: FOR PERSONAL SAFETY, REMOVE HOUSE FUSE OR CIRCUIT BREAKER BEFORE BEGINNING INSTALLATION.

This appliance must be supplied with the proper voltage and frequency, as listed with Step 9, and connected to an individual, properly grounded branch circuit, protected by a circuit breaker or time delay fuse. Proper electrical ratings should be verified with listing on product's rating plate. The rating plate is located on the right-hand side of the exhaust plenum.

Wiring must conform to the requirements of the National Electrical Code. If the electric supply provided does not meet the above specifications, call a licensed electrician.

30" Cooktop (Dimensions for reference only)

Unit must be vented to the outside!



Step 1

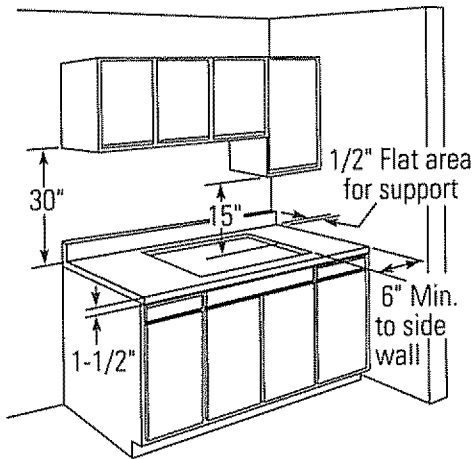
Preparing for Installation

Positioning the cooktop

The cooktop is designed to look best when centered in a cabinet it's same width.

The exhaust vent beneath the cooktop must be located between wall studs or floor joists so that ductwork may be installed properly.

At least 6" must be allowed between side edges of cooktop and adjacent walls.



Avoid placing cabinets above the cooktop unit, if possible, in order to reduce the hazards caused by reaching over heated surface units. If cabinets are placed over the cooktop, the risks can be reduced by installing a range hood that projects horizontally a minimum of 5 inches beyond the bottom of the cabinets.

If cabinetry is used above cooktop, allow a minimum 30" clearance between the cooking surface and the bottom of any unprotected cabinet.

If clearance between cooktop and cabinetry is less than 30", cabinet bottom must be protected with flame retardant millboard at least 1/4" thick, covered with 28 gauge sheet steel or 0.020" thick copper. Clearance between cooktop and protected cabinetry must NEVER BE LESS THAN 24".

A 15" minimum must be kept from the side edge of cooktop to the bottom of any cabinet not directly above cooktop. If clearance is less than 15", adjacent cabinets should be at least 6" from side edge of cooktop.

Step 2

Preparing the Base Cabinet

This cooktop is designed to fit easily into a variety of cabinets. However, some cabinets may require modifications.

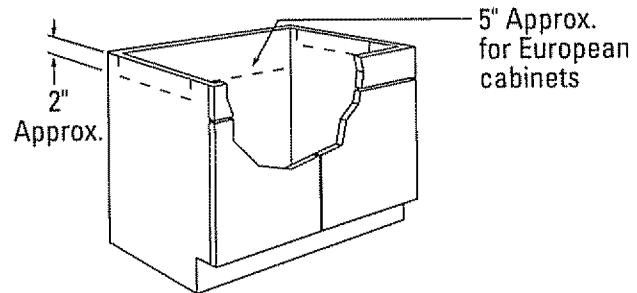
Preparing a cabinet that is against a wall

In some cabinets, the sides may need to be scooped or cut down 2" as shown, and the corner braces removed in order to accommodate the unit.

In 75 cm. and 90 cm. frameless European cabinets, the back panel may need to be cut down 5" to accommodate the unit.

Preparing a peninsula or island type cabinet

In a peninsula or island type cabinet, the sides may need to be scooped or cut down, and the corner braces removed in order to accommodate the unit.



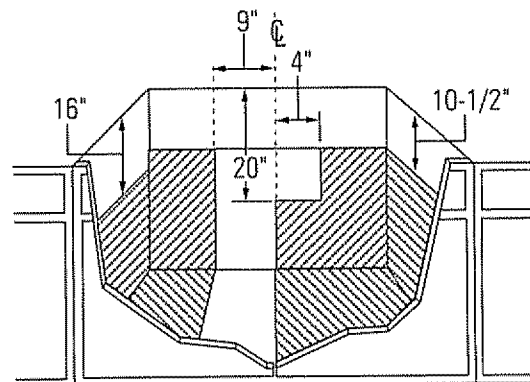
Step 3

Rough Preparation of Junction Box

IMPORTANT—FOR PERSONAL SAFETY, REMOVE HOUSE FUSE OR OPEN CIRCUIT BREAKER BEFORE PREPARING JUNCTION BOX.

Install an approved junction box within shaded area shown in diagram. Junction box must be at least 10 1/2" below top of cabinet.

Run conductors from residence wiring to junction box according to local electrical codes.



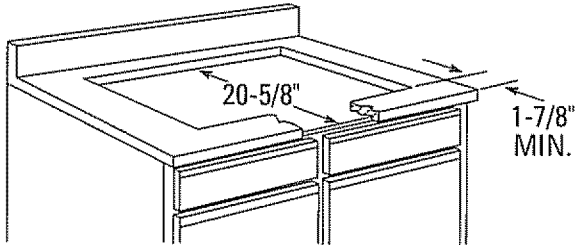
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INSTALLATION INSTRUCTIONS (continued)

Step 4

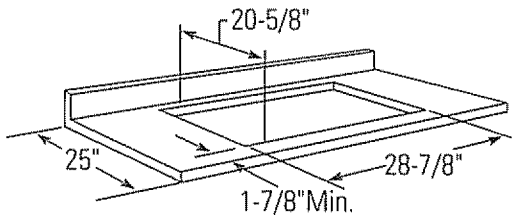
Preparing the Countertop

Clearance between inside front of cabinet and rear of countertop cutout must be $20\frac{5}{8}$ " in order to accommodate cooktop depth.



A $\frac{1}{2}$ " wide flat area is required around the edge of opening for support of the unit. The cooktop unit must be level and sit squarely into countertop opening.

Carefully cut countertop opening according to the dimensions shown in the illustration. Be sure that opening is cut squarely, with sides parallel to each other and rear exactly perpendicular to side.

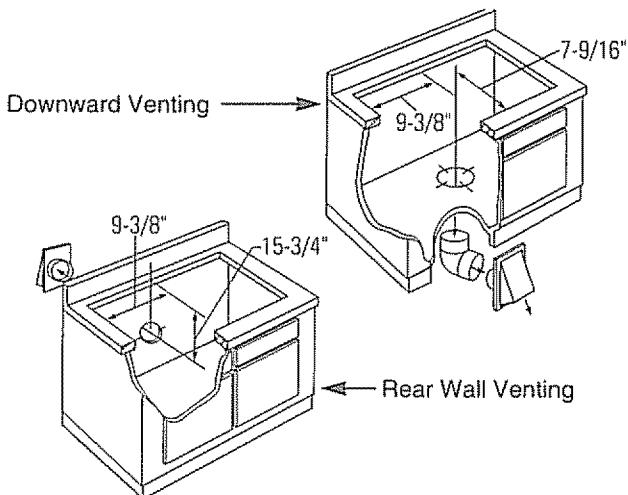


Step 5

Preparing for Ductwork

NOTE: Ductwork MUST be vented to outside. DO NOT vent into a wall, ceiling, crawlspace, attic or any concealed space.

Cut hole in cabinet wall or floor as appropriate for your installation. Make sure exhaust duct is located between wall studs or floor joists.



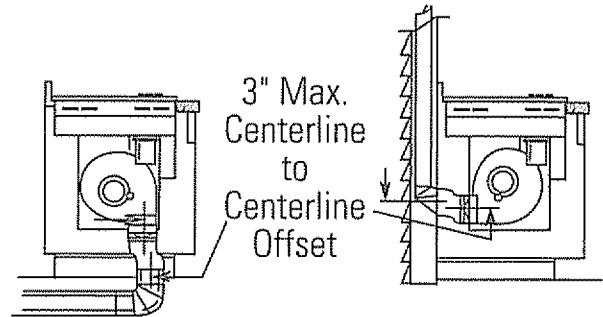
Step 5A

Blower to Ductwork Alignment

In general, the use of flexible ducting is discouraged because it can cause severely restricted airflow. However, if the blower outlet and the floor or wall duct location do NOT align well, then flexible METAL ducting can be used to adapt to an offset. Good alignment without use of flexible ducting is best.

NOTE:

- DO NOT EXCEED THE MAXIMUM RECOMMENDED OFFSET OF 3".
- DO NOT ALLOW THE FLEXIBLE DUCTING TO KINK OR COLLAPSE.
- DO STRETCH THE FLEXIBLE DUCTING AS MUCH AS POSSIBLE TO ELIMINATE AS MUCH OF THE CORRUGATION AS POSSIBLE.
- DO ROTATE BLOWER SLIGHTLY TO MINIMIZE OFF-SET (SEE STEP 6).



Bottom Venting

Back Venting

Steps to Determine Flexible Ducting's Equivalent Length

1. Measure the actual amount of offset (MAXIMUM 3" RECOMMENDED). The effect upon airflow is dependent upon the amount of offset.
2. Calculate the equivalent ducting allowances using:

$$(\text{___ in. offset}) \times (14 \text{ Ft. per inch})$$

$$= \text{___ Ft. equivalent length.}$$
3. Enter the calculated value into TABLE 1 of this installation instruction.
4. Ensure that the total equivalent length of ducting does not exceed the maximum recommendation of 100 feet.

Step 6

Installing the Ductwork

Use minimum 26 gauge galvanized or 24 gauge aluminum duct in 6" round or 3/4" x 10" size, or combination of both.

PVC duct should be used if installing under a poured concrete slab.

NOTE: Local building code must be followed in specifying approved type and schedule of PVC duct used.

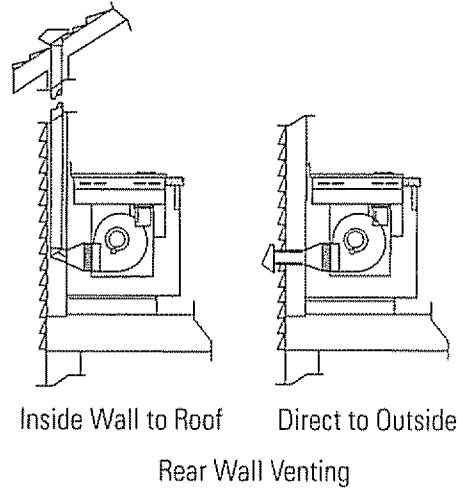
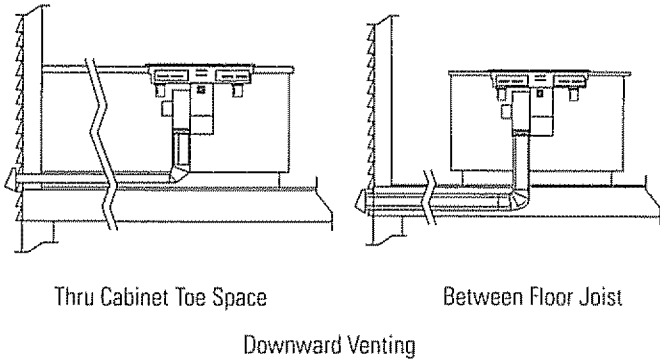
5" round duct may be used on SHORT DUCT runs. But, note higher equivalent lengths for each 5" dia. piece used. Don't convert back to 5" duct after use of 6" round or 3/4" x 10" duct.

Always use an appropriate roof or wall cap with damper. Laundry type wall caps should NEVER be used.

Select downward or wall venting. To convert blower exhaust direction, remove four nuts inside the plenum which hold blower and wire finger guard. Remove blower and rotate so that exhaust faces downward or rear direction needed. Replace wire finger guard and nuts. Retighten nuts.

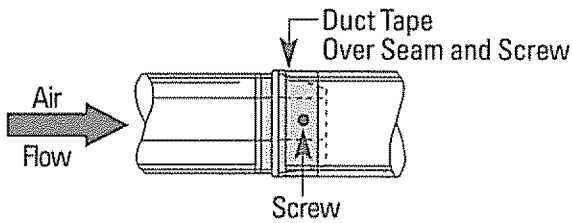
Blower exhaust direction can be adjusted slightly while in its vertical or horizontal direction by loosening four nuts holding blower, rotating blower and retightening nuts.

Use the shortest and straightest duct run possible. For satisfactory performance the duct run should not exceed 100 feet equivalent length. Refer to TABLE 1 of equivalent lengths. Use TABLE 1 to calculate the total equivalent length of the ductwork.




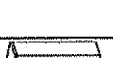




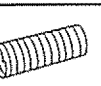



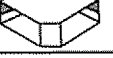


Install ductwork, making male-female connections in direction of airflow as shown. Secure all joints with sheet metal screws and duct tape to assure airtight seal.

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INSTALLATION INSTRUCTIONS (continued)

TABLE 1—Calculate Total Equivalent Ductwork Length

Duct Pieces	Equivalent Length* x	Number Used	=	Equivalent Length
 5" round, straight	2.7	x () [†]	=	ft.
 6" round, straight	1	x () [†]	=	ft.
 3/4" x 10" straight	1	x () [†]	=	ft.
 5", 90° elbow	37 ft.	x ()	=	ft.
 6", 90° elbow	15 ft.	x ()	=	ft.
 5", 45° elbow	18 ft.	x ()	=	ft.
 6", 45° elbow	9 ft.	x ()	=	ft.
 Flexible Metal Offset Adapter	See Calculations in Step 5A		=	ft.
 3/4" x 10" 90° elbow	16 ft.	x ()	=	ft.
 3/4" x 10" 45° elbow	5 ft.	x ()	=	ft.
 3/4" x 10" 90° flat elbow	18 ft.	x ()	=	ft.
 5" round to 3/4" x 10" transition	3 ft.	x ()	=	ft.
 6" round to 3/4" x 10" transition	7 ft.	x ()	=	ft.
Subtotal Column 1			=	ft.

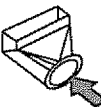

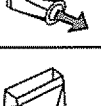
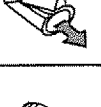
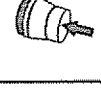

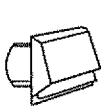

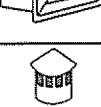


* Equivalent lengths of duct pieces are based on actual tests and reflect requirements for good venting performance with any downdraft cooktop.

† Measure and list feet of straight duct used. Count and list the quantity of all other duct pieces for the "Number Used" of each type.

IMPORTANT

For maximum efficiency, use the shortest and straightest duct run possible, with as few fittings as possible. **For satisfactory performance, the duct run should not exceed 100 feet equivalent length.**

Venting performance is improved by using larger diameter duct.

Duct Pieces	Equivalent Length* x	Number Used	=	Equivalent Length
 5" round to 3/4" x 10" transition 90° elbow	37 ft.	x ()	=	ft.
 6" round to 3/4" x 10" transition 90° elbow	20 ft.	x ()	=	ft.
 3/4" x 10" to 6" round transition	5 ft.	x ()	=	ft.
 3/4" x 10" to 6" round transition 90° elbow	12 ft.	x ()	=	ft.
 Tapered 5" round to 6" round transition	6 ft.	x ()	=	ft.
 5" round collar to 6" round cap transition	13 ft.	x ()	=	ft.
 5" round wall cap with damper	84 ft.	x ()	=	ft.
 6" round wall cap with damper	21 ft.	x ()	=	ft.
 3/4" x 10" wall cap with damper	27 ft.	x ()	=	ft.
 6" round, roof cap	20	x ()	=	ft.
 6" round, roof vent	24	x ()	=	ft.
Subtotal Column 2			=	ft.
Subtotal Column 1			=	ft.
TOTAL DUCTWORK			=	ft.

Should not exceed 100 feet.

If flexible metal ducting is used; all the equivalent feet values in the table should be doubled. The flexible metal duct should be straight and smooth and extended as much as possible.

DO NOT use flexible plastic ducting.

Vent installation should not exceed 100 feet equivalent length.

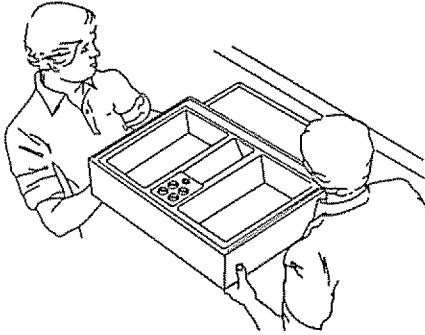
Blower is rated at 400 CFM at 0.1 inch of water back pressure.

Step 7

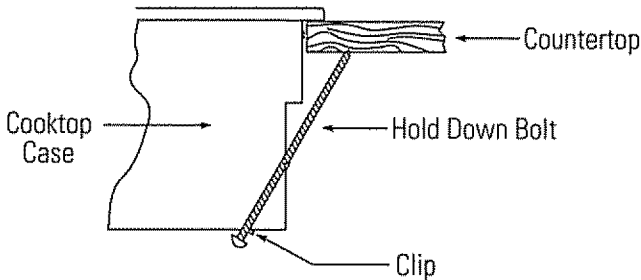
Installing the Cooktop

Remove grease jar(s) from beneath cooktop to avoid breakage. Remove vent grille from cooktop's surface. Using two people, position cooktop over counter top opening, with power cable inserted through the opening. Holding cooktop by side edges, lower it into counter-top opening.

Replace jar(s) and vent grille.



Secure cooktop by tightening hold-down bolts in bottom of the cooktop case. (Two bolts, one per side.)



Step 8

Before Making Electrical Connections

Note to Electrician:

The power leads supplied with this appliance are U. L. recognized for connection to large gauge household wiring. The insulation of these leads is rated at temperatures much higher than the temperature rating of household wiring. The current carrying capacity of a conductor is governed by the wire gauge and also the temperature rating of the insulation around the wire.

Aluminum Wiring

WARNING: IMPROPER CONNECTION OF ALUMINUM HOUSE WIRING TO THE COPPER LEADS CAN RESULT IN SERIOUS PROBLEMS.

Attach copper wires to aluminum wiring using special connectors designed and U. L. listed for joining copper to aluminum. Follow the connector manufacturer's recommended procedure closely.

Step 9

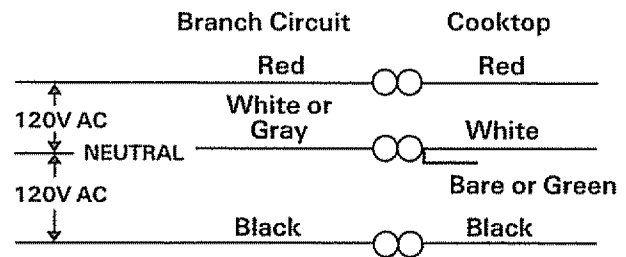
Making Electrical Connections

NOTE: The frame of this appliance is grounded to neutral.

3-Conductor Branch Circuit

When connecting cooktop to a three-conductor branch circuit, connect the red lead to the branch circuit red lead, and the black lead to the branch circuit black lead. Connect the bare or green conductor and the white lead of the cooktop to the branch circuit neutral lead, which is white or gray.

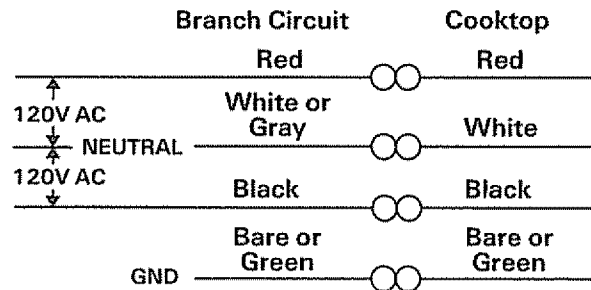
3-Conductor Branch Circuit



4-Conductor Branch Circuit

When connecting cooktop to a four-conductor branch circuit, connect the red lead to the branch circuit red lead, and the black lead to the branch circuit black lead. Break connection between the cooktop white lead and the bare or green conductor. Connect the cooktop white lead to the branch circuit neutral lead, which is white or gray. Ground the unit by connecting the bare or green conductor of the cooktop to the branch circuit bare or green lead (ground lead).

4-Conductor Branch Circuit



Electrical Requirements*

Model #	Voltage	Frequency	KW
42825	120/240V	60HZ	8.0KW
42827	120/240V	60HZ	8.0KW
42725	120/240V	60HZ	8.0KW
42727	120/240V	60HZ	8.0KW

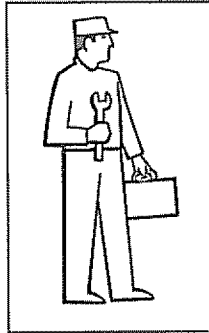
* For reference only, verify with products rating plate.

IMPORTANT SAFETY INSTRUCTIONS

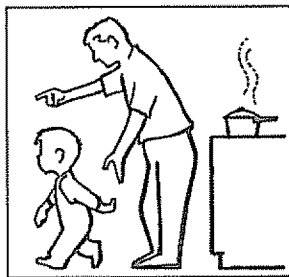
Read all instructions before using this appliance.

When using electrical appliances, basic safety precautions should be followed, including the following:

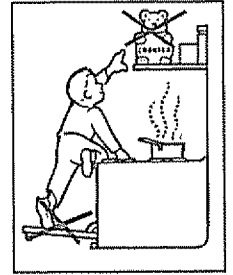
- **Use this cooktop only for its intended use** as described in this use and care guide.
- **Be sure your appliance is properly installed and grounded** by a qualified technician in accordance with the provided installation instructions.
- **Do not assume that you know how to operate all parts of the cooktop.** Some features may work differently from those on your previous cooktop.
- **Do not attempt to repair or replace any part of your cooktop unless it is specifically recommended in this guide.** All other servicing should be referred to a qualified technician.
- **Have the installer show you the location of the circuit breaker or fuse.** Mark it for easy reference.
- **Before performing any service, DISCONNECT THE COOKTOP POWER SUPPLY AT THE HOUSEHOLD DISTRIBUTION PANEL BY REMOVING THE FUSE OR SWITCHING OFF THE CIRCUIT BREAKER.**



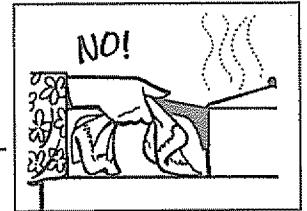
- **Do not leave children alone or unattended while the cooktop units are in operation.** They could be seriously burned.
- **Do not allow anyone to climb, stand or hang on the cooktop.**



- **CAUTION: ITEMS OF INTEREST TO CHILDREN SHOULD NOT BE STORED IN CABINETS ABOVE THE COOKTOP— CHILDREN CLIMBING ON THE COOKTOP TO REACH THEM COULD BE SERIOUSLY INJURED.**

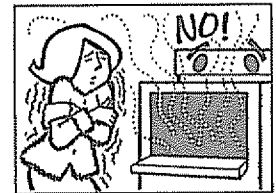


- **Never wear loose-fitting or hanging garments while using the cooktop.** Flammable material could be ignited if brought in contact with hot surfaces and may cause severe burns.

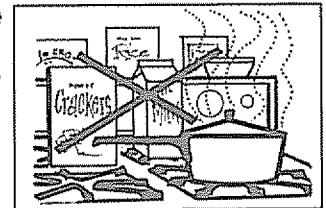


- **Use only dry pot holders—**moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders touch hot heating elements. Do not use a towel or other bulky cloths in place of a pot holder.

- **Never use your appliance for warming or heating the room.**



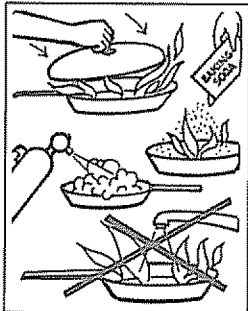
- **Do not store flammable materials near the cooktop.** Do not store or use combustible materials, gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.



- **Keep the vent grille and the grease filters clean** to maintain good venting and to avoid grease fires.
- **Do not let cooking grease or other flammable materials accumulate** on or near the cooktop.

- **Never clean the cooktop surface when it is hot.** Some cleaners produce noxious fumes and wet cloths could cause steam burns if used on a hot surface.

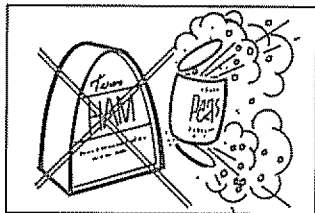
- **Do not use water on grease fires.** Never pick up a flaming pan. Smother a flaming pan on surface unit by covering pan completely with well-fitting lid, cookie sheet or flat tray, or if available, use a dry chemical or foam-type extinguisher.



Flaming grease outside a pan can be put out by covering with baking soda or, if available, a multi-purpose dry chemical or foam type extinguisher.

- **Do not heat unopened food containers.**

Pressure could buildup and the container could burst causing an injury.

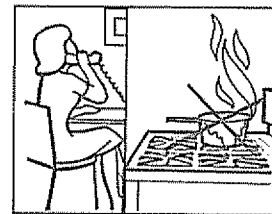


- **Do not touch heating elements.** These surfaces may be hot enough to burn even though they are dark in color. During and after use, do not touch, or let clothing or other flammable materials contact the surface units or areas nearby surface units; allow sufficient time for cooling, first.

Potentially hot surfaces include the cooktop, removable modules, accessories and areas facing the cooktop.

- **When cooking pork,** follow the directions exactly and always cook the meat to an internal temperature of at least 170°F. This assures that, in the remote possibility that trichina may be present in the meat, it will be killed and the meat will be safe to eat.
- **Use proper pan size**—the modules are equipped with 2 surface units of different size. Select cookware having flat bottoms large enough to cover the surface unit heating element. The use of undersized cookware will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of the cookware to the heating element will also improve efficiency.

- **Never leave the surface units unattended at high heat settings.** Boilover causes smoking and greasy spillovers that may catch on fire.



- **Be sure the drip pans are not covered and are in place.** Their absence during cooking could damage cooktop parts and wiring.
- **Do not use aluminum foil to line the cooktop tubs, the reflector pan, the grill or the griddle.** Misuse could result in a shock, fire hazard or damage to the cooktop.

- **Only certain types of glass, glass/ceramic, earthenware or other glazed containers are suitable for cooktop service;** others may break because of the sudden change in temperature.

- **Only the grill grate and the griddle accessory plate** may be placed over the grill heating element.

- **To minimize the possibility of burns, ignition of flammable materials, and spillage,** the cookware handles should be turned toward the center of the cooktop without extending over nearby surface units.



- **Keep the tub, the reflector pan, the grill grate and the grease collector jar clean.** Be sure the drain hole in the tub is open. If clogged, a fire can occur. Empty the grease jars frequently.

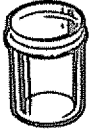
- **Do not immerse or soak the removable surface unit module, the solid disk module, the radiant module or the grill heating element. Do not put them in a dishwasher.**

- **Always turn the heating units to OFF** before removing cookware.

(continued next page)

IMPORTANT SAFETY INSTRUCTIONS (continued)

- **Keep an eye on foods being fried at HI or Medium High heat settings.**
- **To avoid the possibility of a burn or electric shock**, always be certain that the controls for all heating units are at the OFF position and all units are cool before attempting to lift or remove them.
- **Never leave the kitchen while using the grill or griddle accessory.**



- **Do not replace the grease collector jar with a mayonnaise jar** which could break when hot grease drips into it. Replace with any wide mouth canning jar.
- **Foods for frying should be as dry as possible.** Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over sides of pan.
- **Use little fat for effective shallow or deep-fat frying.** Filling the pan too full of fat can cause spillovers when food is added.
- **If a combination of oils or fats will be used in frying**, stir together before heating, or as fats melt slowly.
- **Always heat fat slowly**, and watch as it heats.
- **Never try to move a pan of hot fat**, especially a deep fat fryer. Wait until the fat is cool.
- **Use a deep fat thermometer whenever possible** to prevent overheating fat beyond the smoking point.
- **To control flame-ups**, turn down the heat setting to LO rather than OFF. This keeps the downdraft vent blower on. Or, turn the vent blower to ON, then turn the grill OFF.

Use a long-handled utensil to carefully remove the food from the grill.

These steps should control the flame until it eventually goes out. If it does not, cover the entire grill module with a cookie sheet or the lid from a large roasting pan. Use a pot holder to remove this later because it will be hot.

- **NEVER USE WATER ON A GREASE FIRE.**

SAVE THESE INSTRUCTIONS

MODULES AND ACCESSORIES General Information

A full selection of modules are available for the cooktop. The modules can be interchanged quickly and easily. Each module has an electrical plug which fits into a receptacle in the center of the outside wall of the cooktop. Some modules are inserted and removed differently than others. **See each module section for specific instructions for installing and removing that module.**

To purchase, contact your nearest Sears store or Sears Service Center.

Model numbers are listed below.

Care of the Modules

Some of the modules must be cured or preconditioned before using them for the first time.

Modules and accessories should be cleaned after each use. The longer a soil remains, the harder it is to clean. See each module section in this manual for specific instructions. Never immerse any module in water.

When not in the cooktop, modules and accessories should be stored in a clean, dry place. Always be careful not to drop the modules or they could be damaged.

Using the Electric Element Modules

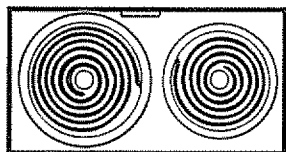
You must consider heat up and cool down times for the elements when determining cooking times. Heat up and cool down times depend on initial temperature settings, the type of cookware used and the amount of food being cooked.

Start cooking at a higher setting to heat the element faster, then turn to a lower setting to finish cooking. **Remember, cooking continues after the element is turned off.**

Modules and Accessories

Coil Surface Unit

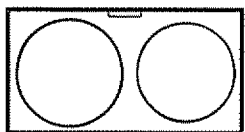
42045—White Porcelain
42047—Black Porcelain



This module has one 6 inch and one 8 inch coil surface unit. The elements and reflector pans are removable for cleaning.

Radiant Module

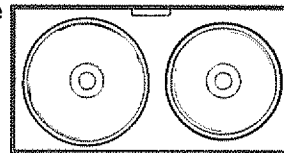
42065—White Ceran
42069—Black Ceran



This module features one 5 inch and one 7 inch heating coil beneath a smooth glass surface. The 2 surface units are shown by outlines on the glass. This module provides fast heat, energy efficient operation and is easy to clean.

Solid Disk Element Module

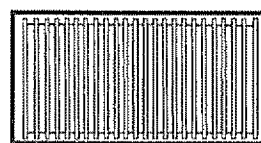
42055—White Porcelain
42059—Black Porcelain



This module has one 6 inch and one 8 inch solid disk element. The elements are made of cast iron and are sealed to the cooktop. Each element has a built-in protector that keeps it from getting too hot. This protector senses the temperature of the element. It will automatically decrease the temperature of the element in the case of over-heating or excessively high temperatures.

Grill Module

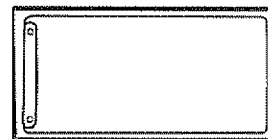
42091



With this module you can charbroil meat indoors all year long. Fat drains away and collects in the grease jar. The element is divided so the front and back sections can be controlled separately.

Griddle Accessory

42093



The griddle sits directly over the grill heating element and reflector pan. It has two drain holes so fat and meat drippings can drain into the grease jar. The front and back of the griddle are controlled separately.

NOTE: You must have the grill module to use the griddle accessory.

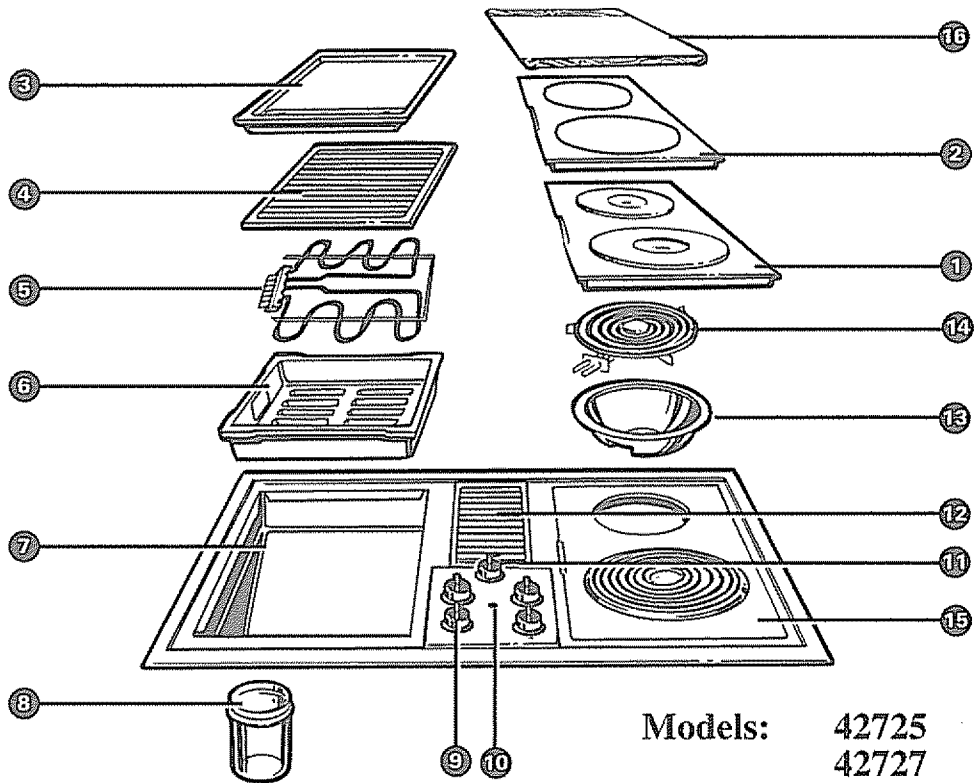
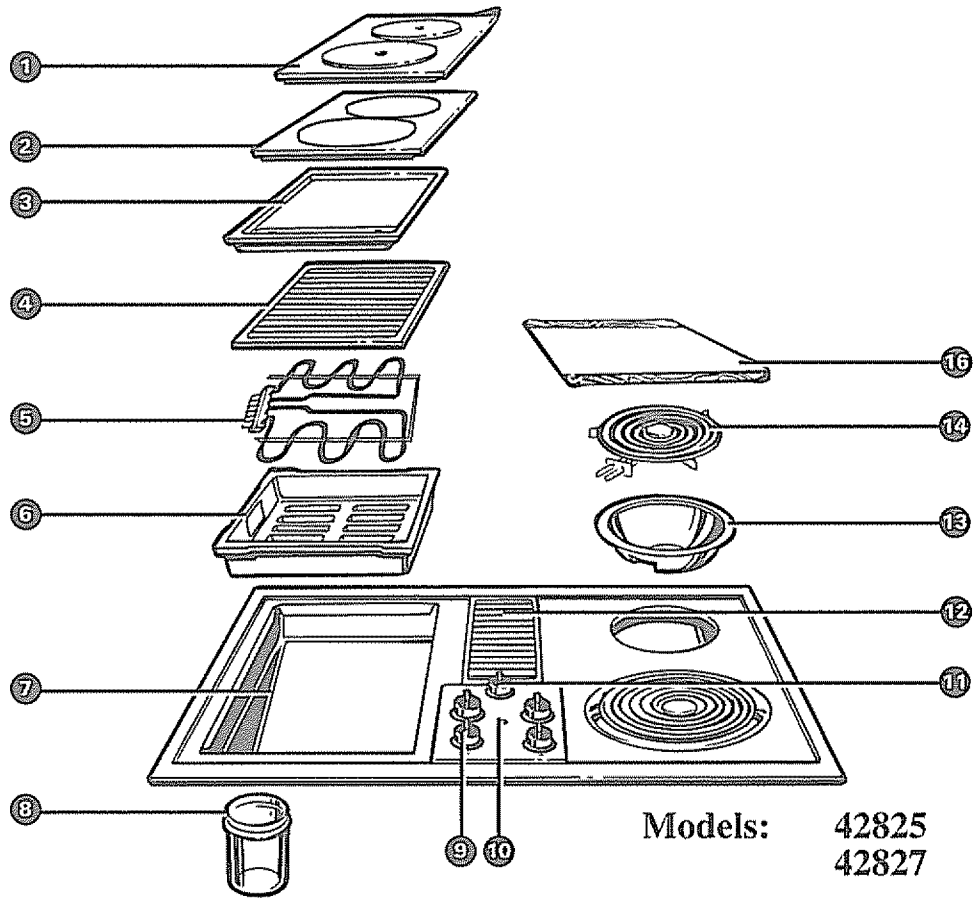
Cover

42095—White
42099—Black



This cover fits over any module. It is textured steel with color matched hardwood handles. It can be used as a dust cover or to hide a soiled module.

FEATURES OF YOUR COOKTOP



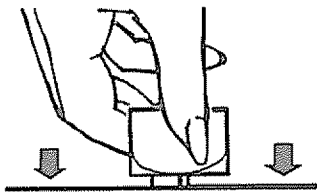
Features	Explained on Page
1 Solid Disk Module	9, 11, 16–18, 26, 30
2 Radiant Module	9, 11, 19, 20, 30, 31
3 Griddle Plate Accessory Use with the Grill Module heating element and reflector pan.	9, 11, 21, 24, 25, 29
4 Grill Grate Part of the Grill Module. Use with the heating element and the reflector pan.	9, 11, 21, 22, 26, 28
5 Grill Heating Unit Part of the Grill Module. Use with the grill grate or griddle plate accessory and the reflector pan.	9, 11, 20, 22, 24, 28
6 Reflector Pan Part of the Grill Module.	21, 24, 28
7 Cooktop Tub Easily cleaned when modules are removed.	28
8 Grease Collector System Uses wide-mouth canning jars to collect grease.	9, 10, 21, 22, 24, 25, 27
9 Control Knobs Push in and turn to set surface units from LO to HI.	14, 21, 24, 27
10 Indicator Light Lights when any unit of the cooktop is turned on.	14
11 Vent Control Knob Turn on to exhaust odors, smoke or heat during cooking. The blower automatically comes on when the grill heating unit is turned on.	27
12 Vent System The blower vents smoke down and out of the kitchen and house. The vent filter is located under the vent grille and should be cleaned often.	10, 14, 21, 25, 27, 28
13 Drip Pans	9, 15, 29
14 Coil Surface Units May be removed to clean the drip pans. Do not submerge in water.	9, 11, 15, 26, 29
15 Coil Surface Unit Module	11, 14, 26, 29
16 Module Cover	11, 29

CONTROLS

Surface Cooking With Infinite Heat Controls

At both OFF and HI the control "clicks" into position. You may hear slight "clicking" sounds during cooking, indicating the control is keeping the unit at the heat level you set.

Switching heats to a higher setting always shows a quicker change than switching to a lower setting.

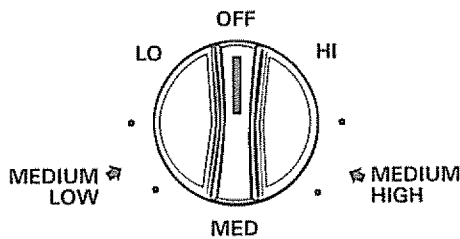


Push the knob in and turn in either direction to the heat setting you want.

Be sure you turn control to OFF when you finish cooking.

The surface unit indicator light will glow when ANY heat on any surface unit is on.

Heat Setting Guide



HI—Used to begin cooking or to bring water to a boil. Reduce heat setting after water boils.

MEDIUM HIGH—(Setting halfway between HI and MED.) Maintains a fast boil on large amounts of food.

MED—Saute and brown; keeps food at a medium boil or simmer.

MEDIUM LOW—(Setting halfway between MED and LO.) Cook after starting at HI; cooks with little water in covered pan.

LO—Used for long, slow cooking (simmering) to tenderize and develop flavors. Use this setting to melt butter and chocolate or to keep foods warm.

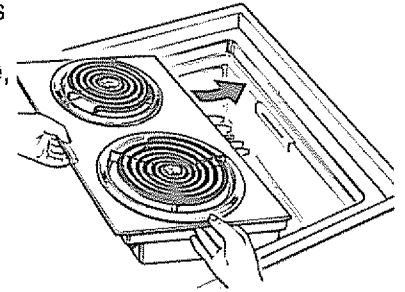
NOTE: The surface Indicator Light may glow between LO and OFF, but there is no power to the surface units.

Do not be alarmed by the blower. It will automatically come on when the grill or griddle is used.

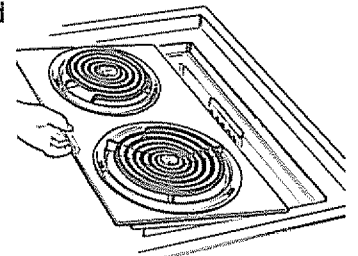
COIL SURFACE UNIT MODULE

How to Insert the Module

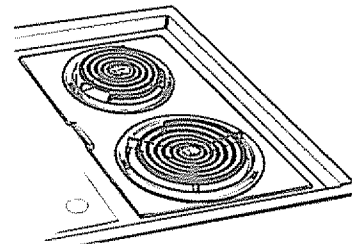
1. Be sure the controls are turned to OFF. To install the module, position the plug to the outside wall of the cooktop.



2. Slide the module toward the outlet in the side of the cooktop until the plug is pushed all the way in.



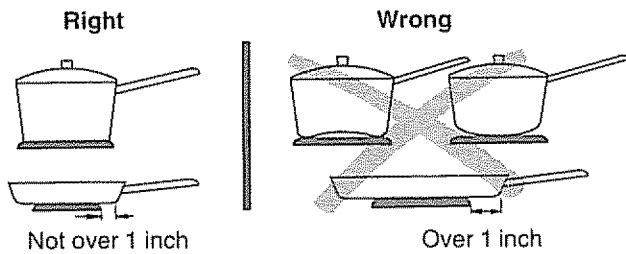
3. Lower the inside edge of the module into the cooktop until it is flush with the cooking surface.



How to Remove the Module

1. Be sure the controls are turned to OFF and the surface units are cool before attempting to remove the module.
2. Lift up the tab at the inside edge of the module until the base clears the opening at the side of the cooktop.
3. To unplug, hold the module by the front and back edges and slide toward the center of the cooktop. Lift out when unplugged.
4. If you are storing modules, do not stack them or store other materials on top of them. This could damage the surface of the modules.

Cookware



Use medium- or heavy-weight cookware. Aluminum cookware conducts heat faster than other metals. Cast-iron and coated cast-iron cookware are slow to absorb heat, but generally cook evenly at low to medium heat settings. Steel pans may cook unevenly if not combined with other metals.

For best cooking results pans should be flat on the bottom. Match the size of the saucepan to the size of the surface unit. The pan should not extend over the edge of the trim ring more than 1 inch.

Always read and follow cookware manufacturer's instructions on cookware use.

Deep Fat Frying

Do not overfill cookware with fat that may spill over when adding food. Frozen or icy foods cause vigorous bubbling and spattering. Watch food frying at high temperatures. Keep the cooktop and hood clean from grease.

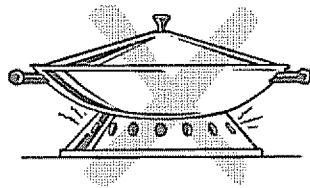
Wok Cooking

We recommend that you use only a flat-bottomed wok. They are available at your local retail store.



Do not use woks that have support rings.

Use of these types of woks, with or without the ring in place can be dangerous.



Placing the ring over the surface unit will cause a build-up of heat that will damage the porcelain cooktop. Do not try to use such woks without the ring. You could be seriously burned if the wok tipped over.

Questions and Answers

Q. Can I cover my drip pans with foil?

A. No. Clean as recommended in the Care and cleaning section.

Q. Can I use special cooking equipment, like an oriental wok, on any surface units?

A. Cookware without flat surfaces is not recommended. The life of your surface unit can be shortened and the cooktop can be damaged from the high heat needed for this type of cooking. A special flat bottom wok can be used safely.

Q. Why am I not getting the heat I need from my units even though I have the knobs on the right setting?

A. After turning the surface unit off and making sure it is cool, check to make sure that your plug-in units are securely plugged in.

Q. Why does my cookware tilt when I place it on the surface unit?

A. Because the surface unit is not flat. Make sure the feet of your surface units are sitting on the inside rim of the drip pan and the drip pan is flat on the cooktop surface.

Q. Why is the porcelain finish on my cookware coming off?

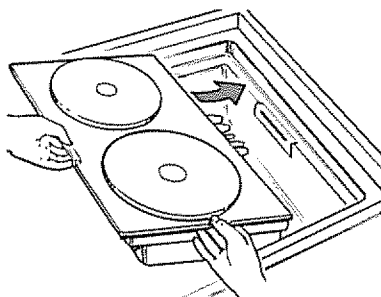
A. If you set your surface unit coil higher than required for the cookware material and leave it, the finish may smoke, crack, pop, or burn depending on the pot or pan.

Also, if you set the surface unit coil higher than required for a long period of time, with small amounts of dry food, you can damage the finish.

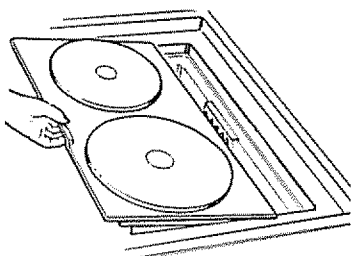
SOLID DISK MODULE

How to Insert the Module

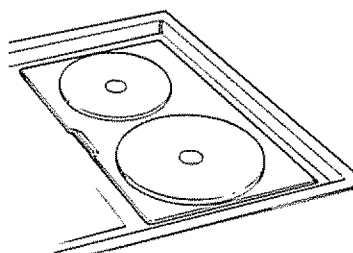
1. Be sure the controls are turned to OFF. To install the module, position the plug to the outside wall of the cooktop.



2. Slide the module toward the outlet in the side of the cooktop until the plug is pushed all the way in.



3. Lower the inside edge of the module into the cooktop until it is flush with the cooking surface.



How to Remove the Module

1. Be sure the controls are turned to OFF and the solid disk elements are cool before attempting to remove the module.
2. Lift up the tab at the inside edge of the module until the base clears the opening at the side of the cooktop.
3. To unplug, hold the module by the front and back edges and slide toward the center of the cooktop. Lift out when unplugged.
4. If you are storing modules, do not stack them or store other materials on top of them. This could damage the surface of the modules.

Before Using Your Solid Disk Module for the First Time

The top working surface of solid disk elements have a protective coating which must be hardened before using the elements for the first time. To harden this coating, the elements should be heated without a pan for about 5 minutes at the HI setting. Otherwise the coating will stick to the pan.

There will be some smoke and odor; this is normal. Heating of the element will change the stainless steel element trim rings to a gold color.

THE ELEMENT PROTECTIVE COATING MUST BE HARDENED TO HELP PROTECT THE ELEMENT OVER ITS LIFE.

General Information About Solid Disk Elements

Using a solid disk element is quite similar to using an electric coil surface unit. With both types of surface units you will enjoy the cleanliness of electricity and the benefits of retained heat in the elements. However, there are differences.

- **Solid disk elements reach temperature a little slower, and hold heat longer than coil units.** Solid disk elements have very even heat distribution. Since solid disk elements hold heat longer, you may wish to turn the element off sooner, and take advantage of the residual heat. The amount of residual heat is dependent upon the quantity and type of food, the material and thickness of the pan and the setting used for cooking.
- **The red dot in the center of the solid disk element indicates built-in temperature limiters** that automatically reduce the heat if a pan boils dry, if the element is turned on without a pan or if the pan is not making enough contact with the surface of the element. The red dots will wear off with use without affecting the performance of the elements.
- **There is retained heat in the element.** On boilovers, wait for the element to cool before cleaning the element area.
- **You must use proper flat bottomed cookware,** not cookware that is warped, convex, or concave. Improper cookware could cause poor cooking results.
- **Unlike electric coil surface units, solid disk elements do NOT turn red hot, even at HI setting.** You may however, notice a dull glow when the elements are on HI and the room is dimly lit.
- **Solid disk element cooking takes you a step closer to easier cleanup** because the cooking surface is sealed against spills. There are no drip bowls or burner boxes to clean.

Cookware Tips

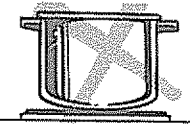
For cooking on solid disk elements, the use of correct cookware is very important.

- Aluminum cookware conducts heat faster than other metals.
- Cast-iron and coated cast-iron containers are slow to absorb heat, but generally cook evenly at minimum or medium heat settings.
- Glass cookware should be used only as the manufacturer describes.
- Do not use a wire trivet or any other kind of heat-retarding pad between the cookware and the element.
- Good pans have a thick, flat bottom which absorbs the heat from the element. The thick, flat bottom provides good heat distribution from the element to the food.
- Pans with thin, uneven bottoms do not do a good job of using the heat coming from the element. The food to be cooked may burn and require more time and electricity. You would also have to add more fat or water.

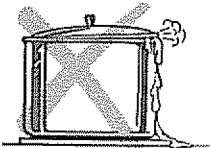
Pans with uneven bottoms are not suitable.

How to Check Pan Performance on a Solid Disk Element

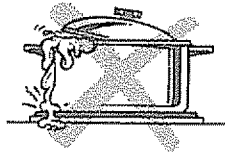
1. Put 1 inch of water into the pan.
2. Bring the water to a boil and observe the pattern of the bubbles as the water comes to a boil.
3. A uniform pattern of bubbles across the bottom of the pan confirms a good heat transfer and a good pan.
4. Bubbles localized in only a portion of the bottom indicate uneven contact of the pan to the element, uneven heat transfer or an unsuitable pan.



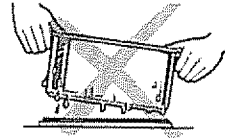
- Do not use pans with rounded bottoms. They do not have enough contact with the solid disk element to cook properly.



- Use pans of the correct diameter only. They should be slightly larger than the solid disk element so spillovers will flow onto the cooktop and not bake onto the element. A damp cloth is sufficient to remove the spill. Pans should not overhang more than 1 inch beyond the element.



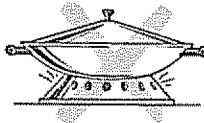
- To optimize cooking time and energy usage, you should use a pan that is sized correctly for the cooking process, with a well-fitted lid to avoid evaporation loss, and cook with as little water or fat as possible. If the pan is too small, energy is wasted and spillage can flow onto the solid disk element.



- Place only dry pans on the solid disk elements. Do not place lids on the elements, particularly wet lids.

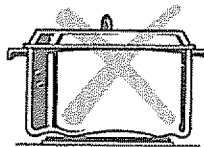


- We recommend that you use only a flat-bottomed wok. They are available at your local retail store. The bottom of the wok should have the same diameter as the element to ensure proper contact.



- Do not use woks that have support rings. This type of wok will not heat on solid disk elements.

- Some special cooking procedures require specific cookware such as pressure cookers, deep fat fryers, etc. All cookware must have flat bottoms and be the correct size. The cookware should also be covered, if applicable to the cooking process.



- Canning pots should not extend more than 1 inch beyond the surface of a solid disk element and should have flat bottoms. When canning pots do not meet this description, the use of the HI heat setting causes excessive heat buildup and may result in damage to the cooktop. See the Home Canning Tips section for further information.

(continued next page)

SOLID DISK MODULE (continued)

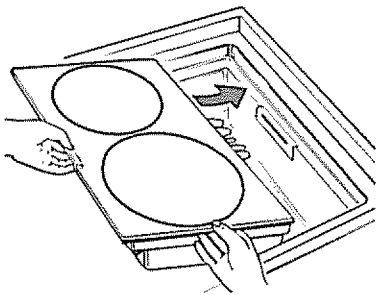
Questions and Answers

- Q. May I can foods and preserves on my solid disk elements?**
- A.** Yes, but only use cookware designed for canning purposes. Check the manufacturer's instructions and recipes for preserving foods. Be sure canner is flat-bottomed and fits over the center of the solid disk element. Since canning generates large amounts of steam, be careful to avoid burns from steam or heat. Canning should only be done on surface units. Follow our recommendations in the Home Canning Tips section.
- Q. Why does the solid disk element smoke when I first turn it on?**
- A.** This initial smoking is both normal and necessary. A rust preventative is applied to each element at the factory. When the unit is turned on for the first time, the coating will burn off the element areas. This takes approximately five minutes and should be done without any cookware on the element. Otherwise, the coating will stick to the cookware.
- Q. Why is the cooktop hot to the touch?**
- A.** More heat is transferred to the cooktop by the solid disk elements than by electric coil elements because the elements are clamped securely to the cooktop. This, of course, eliminates spillovers from getting inside the cooktop chassis. The secret to keeping the cooktop comfortably cooler is to turn the cooktop on only after the cookware and its contents are placed on the element. More heat will then be transferred to the cookware and the food rather than the cooktop. The cooktop temperature will not cause damage to the cabinets, countertops or cookware.
- Q. Why am I overcooking my food with the new solid disk elements?**
- A.** The solid disk elements are very energy-efficient and retain heat much longer than the coil elements. Food will boil or fry three to five minutes after the controls are turned off. We recommend that you begin cooking at lower settings than you have in the past and gradually increase or decrease heat as desired. The energy savings are significant.
- Q. Why does it take a long time to cook my food?**
- A.** It doesn't. The extra time it takes compared to the electric coil element is measured in seconds, not minutes. These few seconds are due to the greater mass of the element. If the food is cooking slowly, it is because the pots and pans are warped or have an uneven bottom surface. If flat-bottomed pots and pans are used, cooking performance of the solid disk element closely parallels that of the coil element with less energy consumption.
- Q. Can I use special cooking equipment like an oriental wok, on my solid disk elements?**
- A.** We recommend that you use only a flat-bottomed wok. They are available at your local retail store. The bottom of the wok should have the same diameter as the element to ensure proper contact. Do not use woks that have support rings. This type of wok will not heat on solid disk elements.
- Q. Why is the porcelain finish on my cookware coming off?**
- A.** If you set your solid disk element on a heat setting higher than required for the cookware material, and let the cookware sit too long, the cookware's finish may smoke, crack, pop or burn depending on the pot or pan. Also, cooking small amounts of dry food may damage the cookware's finish.

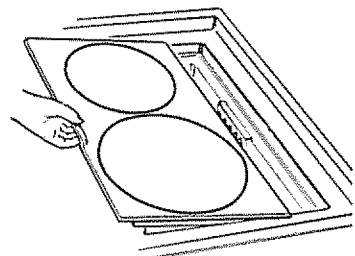
Radiant Module

How to Insert the Module

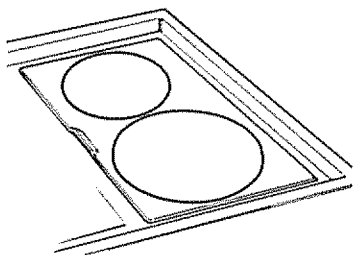
1. Be sure the controls are turned to OFF. To install the module, position the plug to the outside wall of the cooktop.



2. Slide the module toward the outlet in the side of the cooktop until the plug is pushed all the way in.



3. Lower the inside edge of the module into the cooktop until it is flush with the cooking surface.



How to Remove the Module

1. Be sure the controls are turned to OFF and the radiant surface units are cool before attempting to remove the module.
2. Lift up the tab at the inside edge of the module until the base clears the opening at the side of the cooktop.
3. To unplug, hold the module by the front and back edges and slide toward the center of the cooktop. Lift out when unplugged.
4. If you are storing modules, do not stack them or store other materials on top of them. This could damage the surface of the modules.

General Information About Radiant Modules

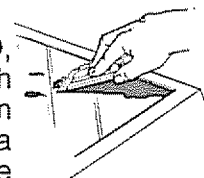
The radiant module features heating coils beneath a smooth glass ceramic surface. The 2 surfaces units are shown by outlines on the glass.

- When a surface unit is activated, coils beneath the unit radiate heat through the glass to the cookware. The red glow of the coils will be instantly visible through the glass. It will take the surface unit on the surface a few moments to heat up. The coil cycles on and off to maintain your selected control setting. The coils have temperature limiters to prevent runaway temperatures.
- Use the same cookware that you would use with solid disk elements.
- If you are storing modules, do not stack them or store other materials on top of them, as damage to the glass ceramic surface of the radiant module is likely. Be careful not to damage or bend the electrical plug.
- Do not let pots boil dry. Overheated metal can bond to glass module. An overheated copper pot will leave a residue that will permanently stain the module.
- Sliding aluminum cookware across the glass may leave metal marks. These metal marks will appear as small scratches. They can be removed with Cook Top Cleaning Creme and a razor scraper.
- When a surface unit is turned on, the unit can be seen glowing red within a few seconds. The red glow will turn on and off (cycling) to maintain the selected heat setting. With poor cookware, you will see frequent cycling of the unit off and on. Good, flat cookware will minimize the cycling.
- It is safe to place hot cookware from the oven or surface on the glass ceramic surface when it is cool. Hot cookware will not damage the surface.

Melted Materials on the Module

Melted materials (plastic, aluminum foil, sugar or foods with high sugar content) can cause damage to the module.

If you accidentally melt anything on the module, turn the unit to LO, wipe the hot module immediately with several dry paper towels. Wearing an oven mitt, hold a razor scraper at a 30° angle to the module and scrape the hot spill to a cool area outside of the surface unit. Be careful not to burn yourself.



Do not attempt further cleaning until the module surface has cooled. See the Care and Cleaning section.

NOTE: Be sure to use a new, sharp blade in the razor scraper. Do not use a dull or nicked blade.

(continued next page)

Radiant Module (continued)

Cookware

Use of correct cookware can affect the cooking performance and cleaning of your cooktop. The correct cookware reduces the temperature of the glass ceramic surface and minimizes the chance of spillovers burning onto the surface units.

Use pans with thick, flat, smooth bottoms. Slightly concave pans give acceptable results. Do not expect good results from convex bottom pans. To check the flatness of your pan try 1 of the the following tests:

1. Turn the bottom of the pan up. Place the edge of a ruler across the bottom of the pan. Little or no light should be visible under the ruler.



2. Another simple test to determine even heat distribution across the cookware bottom is to put 1 inch of water in the pan. Bring the water to a boil and observe the location of bubbles as the water starts to boil. Good flat cookware will have an even distribution of bubbles over the bottom surface area of the pan. Bubbles localized in only a portion of the bottom indicate uneven contact of the pan to the surface unit, uneven heat transfer or an unsuitable pan.

Use pans that match the diameter of the surface unit. Cooking performance will not be as good if the cookware is either smaller or larger than the surface unit.

The following information will help you choose cookware which will give good performance.

Stainless Steel: *highly recommended*

Especially good with a sandwich clad bottom. The sandwich bottom combines the benefits of stainless steel (appearance, durability, and stability) with the advantages of aluminum or copper (heat conduction, even heat distribution).

Aluminum: *heavy weight recommended*

Good conductivity. Aluminum residues sometimes appear as scratches on the cooktop, but can be removed if cleaned immediately. Because of its low melting point, thin weight aluminum should not be used.

Copper Bottom:

Good performance, but copper may leave residues which can appear as scratches. The residues can be removed, as long as the cooktop is cleaned immediately.

Porcelain/enamel:

Good performance only with a thick, flat, smooth bottom. Avoid boiling dry, as porcelain can melt and fuse to the surface.

Glass-ceramic: *not recommended*

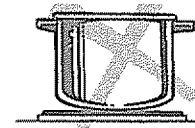
Poor performance. May scratch surface. Usable, but not recommended.

Stoneware: *not recommended*

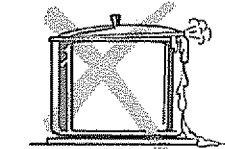
Poor performance. Will scratch the surface.

Cast Iron: *not recommended*

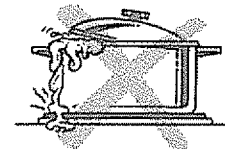
Poor performance. Will scratch the surface.



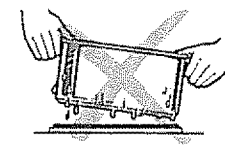
- Do not use pans with rounded bottoms. They don't have enough contact with the heating surface to cook properly.



- Use pans with bottoms that do not extend beyond the cooking ring.



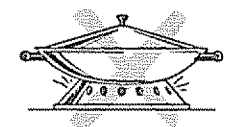
- For best cooking results, you should use a pan that is sized correctly for the recipes, with a well-fitted lid to avoid evaporation loss, and cook with as little water or fat as possible. If the pan is too small, energy is wasted and spillage can flow onto the glass cooking surface.



- Place only dry pans on the heating surfaces. Do not place lids on the heating surfaces, particularly wet lids.



- We recommend that you use only a flat-bottomed wok. They are available at your local retail store. The bottom of the wok should have the same diameter as the heating surface to ensure proper contact.

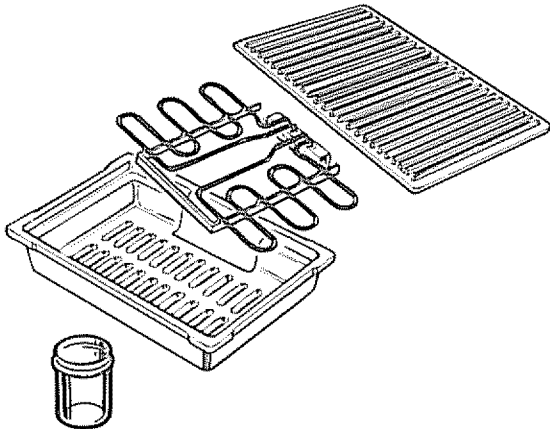


- Do not use woks that have support rings. This type of wok will not heat on radiant surfaces.

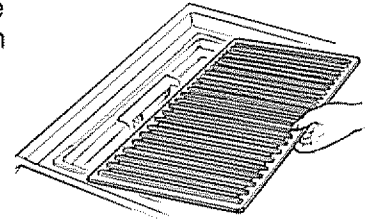
- Some special cooking procedures require specific cookware such as pressure cookers, deep fat fryers, etc. All cookware must have flat bottoms and be the correct size. The cookware should also be covered, if applicable to the cooking process.

GRILL MODULE

You can enjoy delicious grilled food year 'round, prepared in the convenience of your own kitchen. Separate heating elements can be set at different temperatures, allowing you to use half the cooking surface to grill meat and the other half to prepare potatoes or other vegetables, for a complete meal.



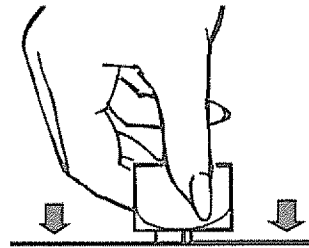
4. Place the grill grate on the reflector pan over the heating unit. The grate should be seated properly on the reflector pan.



Removing the Grill Module

When removing the parts of the grill module to clean, be sure all switches are in the OFF position and the unit is cool. Remove the grill grate and then slide the heating unit toward the center of the cooktop until it is unplugged. Remove the reflector pan. Empty grease collector jar when cool. Be sure to replace the jar.

How to Set the Grill Controls



The control knob must be pushed in to turn; this prevents the heating unit from being turned on accidentally. Push the knob in only when it is in the OFF position. When the knob is in any other position, it can be turned without pushing it in.

Front and rear units of the grill heating unit are controlled separately. Heat only half the grill surface for cooking small portions or set each half at a different temperature for cooking different types of foods.

Push in the control knob depending on which side of the cooktop grill module is used. The right front and right rear control knobs control the grill when the module is on the right side (on some models). The left front and left rear control knobs operate the grill when the grill module is on the left side of the cooktop.

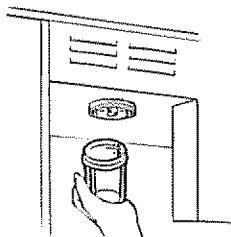
Automatic Blower Operation

The blower comes on automatically when the grill is turned on and turns off automatically when the grill is turned off.

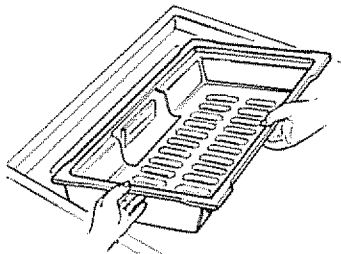
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How to Insert the Grill Module

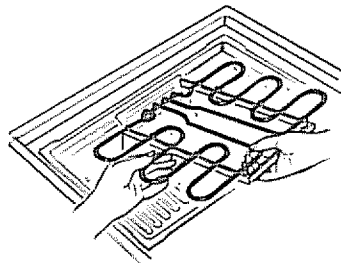
1. Make sure the grease collector jar is in place beneath the cooktop.



2. Fit the reflector pan in the cooktop. The slots in the pan permit grease to drain into the jar. Keep the slots open at all times.



3. Make sure all controls are turned OFF. Hold the heating unit with the plug facing the side of the cooktop and level with the surface. Insert the plug outlet as far as it will go. (Do not force.) The heating unit support should rest on the ledge of the reflector pan.



GRILL MODULE (continued)

What To Do if a Flame-Up Occurs

Grilling fat or juicy foods may cause flame-ups. You should never leave the kitchen while using the grill. It's important to control flame-ups so they do not get out of hand.

TO CONTROL FLAME-UPS

Turn down the heat setting to LO rather than OFF. This keeps the downdraft vent blower on. Or, turn the vent to ON, then turn the grill OFF.

Using a long-handled utensil, carefully remove the food from the grill.

These steps should control the flame until it eventually goes out. If it does not, cover the entire grill module with a cookie sheet or the lid from a large roasting pan. Use a pot holder to remove this later because it will be hot.

Do not use the module cover to smother fire. Paint will be damaged.

NEVER USE WATER ON A GREASE FIRE.

Grill Tips

- Do not leave the grill unattended while in use.
- Be sure to preheat according to the cooking guide.
- Make sure the grease collector jar and the reflector pan are clean and in place before using the grill.
- Remove grease from the grease collector jar after each use to avoid spillovers.
- Grates should be oiled or sprayed with a non-stick coating before cooking to prevent sticking. Remove the grate before spraying, and spray only while cool. Spraying directly onto a hot grill may cause a fire.
- Trim fat from meats before placing on the grill. This will reduce smoking and lessen grease buildup in the grease collector jar.
- When cooking foods of various sizes and thicknesses, start larger or thicker pieces first, and quicker-cooking smaller pieces later. Press meat lightly to lie flat on the grill: slash the fat on the edges of steaks and chops to prevent curling; break the joints of split chickens so they will lie flat.
- Allow space between foods when placing them on the grill. Air needs to circulate around the food for best cooking results.

- Occasionally rearrange foods on the grill, to prevent sticking and provide better browning.
- Season meats after cooking rather than before—salt can dry out juices and dry out meat. Use tongs to turn and rearrange meats on the grill; forks will pierce the meat and release juices.
- If your house has low voltage, foods may be lighter brown than expected. A longer preheating and grill time may be necessary to achieve the desired results.
- The blower comes on automatically when the grill is turned on and turns off automatically when the grill is turned off.

Questions and Answers

Q. I followed the cooking times suggested in the grill cooking guide but my foods were not done properly. Is there something wrong with my grill?

A. Probably not. Suggested cooking times should be used only as a general guide. Variables in food can change cooking times required.

Q. How can I keep barbecued meats from developing an unattractive burned look and taste?

A. Sauces containing sugar will often burn if used during the entire cooking time. If your favorite sauce contains sugar, try adding it only during the last 15 to 20 minutes of cooking time for best results.

Q. Can my grill be switched to the other side of the cooktop where it would be more convenient for me?

A. Your interchangeable cooktop modules can be used on either the right or the left side of the cooktop (on some models). When inserting or removing a module, take care not to force the connection or exert undue pressure which could damage the electrical contacts.

GRILL COOKING GUIDE

Do not leave cooktop unattended during “pre-heat” (knobs turned to HI) or anytime the knobs are turned to HI with food on the grill.

1. Preheat 5 minutes on HI before cooking (except for rare steaks and hamburgers preheat 10 minutes). Turn to setting on guide for your particular food.

2. Before cooking steaks, slash fat around edges to prevent curling of meat.

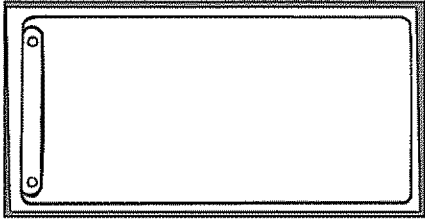
3. Suggested cooking times should be used only as a guide, since variables in food can change cooking times.

Food	Suggested Setting	Cook Time	Comments
Steak 3/4 inch–1½ inch thick	Rare: HI Medium: Well:	5–7 minutes per side 6–8 minutes per side 8–10 minutes per side	Preheat grill 10 minutes for rare.
Steak 1½ inch–2 inch thick	Rare: HI Medium: Well:	9–11 minutes per side 13–15 minutes per side 20–23 minutes per side	Preheat grill 10 minutes for rare. Reduce to MED for well done.
Ground Steak or Hamburgers 3/4 inch thick	Rare: HI Medium: Well:	6–8 minutes per side 8–10 minutes per side 11–12 minutes per side	Preheat grill 10 minutes for rare.
Chicken	Cut-Up Pieces MED Quarters: MED Halves: MED	45–60 minutes (total) 1 hr. to 1 hr. 10 minutes (total) 1 hr. to 1 hr. 25 minutes (total)	Turn over frequently and if desired baste with sauce last 10 to 15 minutes. Break joint bones. Place skin side down. Turn over every 15 minutes and baste frequently as desired. Wing-breast quarters take longer than thigh-leg quarters. Break joint bones. Place skin side down on preheated grill. Turn over and baste frequently as desired.
Ham Slices (Precooked) 1 inch thick	MED	10 minutes per side	
Hot Dogs	HI	8–9 (total)	Turn frequently
Pork Chops	MED	15–18 minutes per side	
Spare ribs	MED	40–50 minutes (total)	Parboil 5 minutes before grilling. Rearrange and turn over frequently. Baste with sauce last 10 minutes as desired. Very meaty ribs may take about 10 minutes longer.
Lamb Chops	MED	20–22 minutes per side	
Lobster Tails	MED	15–20 minutes per side	With a sharp knife or scissors, cut length wise the undershell into the meat almost through to outer shell. Spread tail apart to expose meat while grilling. Loosen meat but leave in shell. Spray grates with non-stick coating before preheating.
Salmon Steaks 1 inch thick	MED	8–10 minutes per side	Brush with melted butter.
Large Sausage Links	MED	10–12 minutes per side	Use bratwurst, kielbasa or smoked Polish sausage.

GRIDDLE ACCESSORY

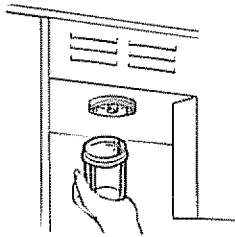
You must have the grill module to use the griddle accessory.

Your non-stick coated griddle provides an extra-large cooking surface for meats, pancakes, or other food usually prepared in a frying pan or electric skillet.

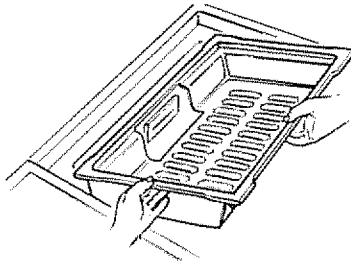


How to Insert the Griddle Accessory and the Grill Module

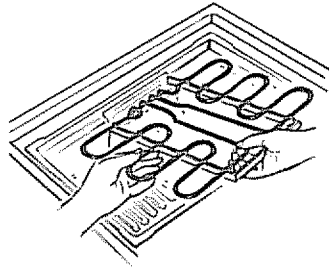
1. Make sure the grease collector jar is in place beneath the cooktop.



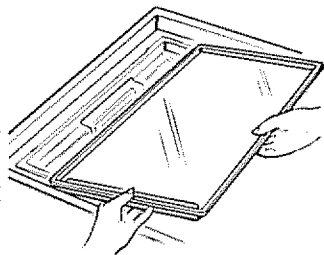
2. Fit the reflector pan in the cooktop. The slots in the pan permit grease to drain into the jar. Keep the slots open at all times.



3. Make sure all controls are turned to OFF. Hold the heating unit with the plug facing the side of the cooktop and level with the surface. Insert the plug into the cooktop outlet as far as it will go. (Do not force.) The heating unit support should rest on the ledge of the reflector pan.



4. Place the griddle plate on the reflector pan over the heating unit. The plate should be heated properly on the reflector pan with the griddle's drain holes at the front.



Removing the Griddle Module

When removing the parts of the grill module to clean, be sure all switches are in the OFF position and the unit is cool. Remove the griddle plate and then slide the heating unit toward the center of the cooktop until it is unplugged. Remove the reflector pan. Empty grease collector jar when cool. Be sure to replace the jar.

Using the Griddle

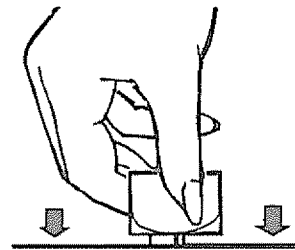
The non-stick griddle must be preconditioned before using it for the first time. To precondition, first wash the griddle in soap and water and dry. Then use a paper towel to apply a small amount of cooking oil to the griddle. Remove excess oil with a clean paper towel.

Preheat the griddle as recommended in the Griddle Cooking Guide. After preheating for the recommended amount of time, apply a small amount of oil or butter.

Do not over heat the griddle. Leaving the griddle at HI for more than 5 minutes without food can damage the non-stick coating.

Because the heating element under the griddle is divided, you can vary the temperature of the front and rear sections.

How to Set the Griddle Controls



The control knob must be pushed in to turn; this prevents the heating unit from being turned on accidentally. Push the knob in only when it is in the OFF position. When the knob is in any other position, it can be turned without pushing it in.

Front and rear units of the griddle heating unit are controlled separately. Heat only half the griddle surface for cooking small portions or set each half at a different temperature for cooking different types of foods.

Push in the control knob depending on which side of the cooktop griddle module is used. The **right front** and **right rear control** knobs control the griddle when the module is on the right side (on some models). The **left front** and **left rear control** knobs operate the griddle when the griddle module is on the left side of the cooktop.

Automatic Blower Operation

The blower comes on automatically when the griddle is turned on and turns off automatically when the griddle is turned off.

Griddle Tips

- Most griddled foods require cooking on a preheated surface, which may be greased lightly before adding food. Preheat griddle 5 minutes or less at HI setting, then switch to recommended cook setting.
- If your house has low voltage, foods may be lighter brown than expected. A longer preheating and griddle time may be needed to get good cooking results.
- Make sure the griddle is clean.
- Check the grease collector jar and empty if necessary to avoid spillovers.
- To avoid damaging the nonstick finish, store the griddle upright on edge, if possible. If it is necessary to store it flat, avoid placing other pans or utensils on top.
- Foods which are high in natural fat, such as bacon or sausage, may be started on a cold griddle.
- The blower comes on automatically when the griddle is turned on and turns off automatically when the griddle is turned off.
- Avoid using metal utensils with sharp points or rough or sharp edges which might damage the nonstick coated griddle surface. Do not cut foods on the griddle.

GRIDDLE COOKING GUIDE

Do not leave cooktop unattended during “pre-heat” (knobs turned to HI) or anytime the knobs are turned to HI with food on the griddle.

- Foods to be warmed may be placed directly on the griddle; a high domed metal cover, such as an inverted kettle, placed over them will help store the heat.
- Condition or “season” the griddle before first-time use.

Questions and Answers

- Q. Can my griddle be switched to the other side of the cooktop where it would be more convenient for me?**
- A.** Your interchangeable cooktop modules can be used on either the right or left side of the cooktop (on some models). When inserting or removing a module, take care not to force the connection or exert undue pressure which could damage the electrical contacts.
- Q. Can prolonged periods of high heat damage my griddle’s surface?**
- A.** A brief preheating period is often necessary for best results with many foods, but leaving the griddle on HI heat setting for more than 5 minutes without food can damage the nonstick coating. Always be sure to turn control knobs to OFF when cooking is completed.

Suggested cooking times should be used only as a guide since variables in food may change cooking time.

Food	Suggested Setting	Comments
Bacon	Medium High	
Chops	Medium High	
Cube & Rib Eye Steaks	Medium High	Grease lightly if desired.
Eggs, Fried	MED	Grease lightly if desired.
Fish Steaks	Medium High	Grease lightly if desired.
Franks	Medium High	Grease lightly if desired.
French Toast	Medium High	Grease lightly if desired.
Ham Slices	Medium High	Grease lightly if desired.
Hamburgers	Medium High	
Pancakes	Medium High	Grease lightly if desired.
Sandwiches	MED	Grease lightly if desired.
Sausage Patties	Medium High	

HOME CANNING TIPS

Canning should be done on the Coil Surface Unit modules or the Solid Disk modules only.

Pots that extend beyond 1 inch of cooking element are not recommended for most surface cooking. However, when canning with a water-bath or pressure canner, larger-diameter cookware may be used. This is because boiling water temperatures (even under pressure) are not harmful to cooktop surfaces surrounding the cooking element.

HOWEVER, DO NOT USE LARGE DIAMETER CANNERS OR OTHER LARGE DIAMETER POTS FOR FRYING OR BOILING FOODS OTHER THAN WATER. Most syrup or sauce mixtures—and all types of frying—cook at temperatures much higher than boiling water. Such temperatures could eventually harm cooktop surfaces surrounding heating units.

Observe the Following Points in Canning

1. Be sure the canner fits over the center of the cooking element. If your cooktop or its location does not allow the canner to be centered on the cooking element, use smaller-diameter canners for good canning results or try putting module on opposite side of cooktop (on some models) so the larger cooking element is in front. Be sure the canner or other large diameter pans do not touch the control knobs or the vent grille. The knobs and the vent grille will be damaged if touched by hot cookware.
2. Flat-bottomed canners must be used. Do not use canners with flanged or rippled bottoms (often found in enamelware) because they don't make enough contact with the solid disk element and take too long to boil water.



RIGHT

WRONG

Flat-bottomed canners are recommended.

3. When canning, use recipes and procedures from reputable sources. Reliable recipes and procedures are available from the manufacturer of your canner; manufacturers of glass jars for canning, such as Ball and Kerr; and the United States Department of Agriculture Extension Service.
4. Remember that canning is a process that generates large amounts of steam. To avoid burns from steam or heat, be careful when canning.

NOTE: If your house has low voltage, canning may take longer than expected, even though directions have been carefully followed. The process time will be shortened by:

- (1) using a pressure canner, and
- (2) starting with HOT tap water for fastest heating of large quantities of water.

CAUTION:

Safe canning requires that harmful microorganisms are destroyed and that the jars are sealed completely. When canning foods in a water-bath canner, a gentle but steady boil must be maintained continuously for the required time. When canning foods in a pressure canner, the pressure must be maintained continuously for the required time.

If a solid disk element is used for canning, please note that solid disk elements heat up and cool down more slowly than other electric coil elements. Because of this difference, after you have adjusted the controls it is very important to make sure the prescribed boil or pressure levels are maintained for the required time.

The solid disk elements have temperature limiters that help prevent damage to the cooktop. If the bottom of your canner is not flat, the solid disk element can overheat, triggering the temperature limiters to turn the unit off for a time. This will stop the boil or reduce the pressure in the canner.

Since you must make sure to process the canning jars for the prescribed time, with no interruption in processing time, you cannot can on solid disk elements if the bottom of your canner is not flat enough.

COOKTOP VENT SYSTEM

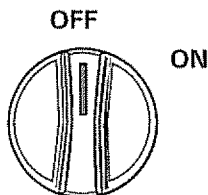
The blower comes on automatically when the grill or griddle is turned on and turns off automatically when the grill or griddle is turned off.

If the vent is turned on manually, the blower will not turn off automatically and must be turned off manually.

The built-in vent system helps remove cooking vapors, odors and smoke from foods prepared on the cooktop modules.

How to Operate Vent System

To operate the vent system manually, turn the VENT knob on the control panel clockwise to ON.



Continuous use of the vent system while cooking helps keep the kitchen comfortable and less humid, reducing cooking odors and soiling moisture that normally creates a frequent need for cleaning.

CARE AND CLEANING

NOTE: Let the cooktop parts cool before touching or handling.

Proper care and cleaning are important so your cooktop will give you efficient and satisfactory service. Follow these directions carefully in caring for your cooktop to assure safe and proper maintenance.

Porcelain Enamel Finish

The porcelain enamel finish is sturdy but breakable if misused. This finish is acid-resistant. However, any acid foods spilled (such as fruit juices, tomato or vinegar) should not be permitted to remain on the finish.

If acids spill on the cooktop while it is hot, use a dry paper towel or cloth to wipe it up right away. When the surface has cooled, wash with soap and water. Rinse well.

For other spills such as fat splatterings, wash with soap and water or cleansing powders after the surface has cooled. Rinse well. Polish with a dry cloth.

Grease Collector Jar



Scoop out grease with a large spoon. Soak in warm water to loosen grease if desired. Clean with a plastic or soap-filled scouring pad and hot soapy water.

The jar may also be cleaned in the dishwasher.

The jar may be replaced with any wide mouth canning jar. Do not replace the grease collector jar with a mayonnaise jar which could break when hot grease drips into it.

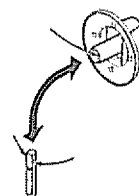
Control Panel and Knobs

Pull off the knobs.

Wash in mild soapy water but do not soak.

Wash panel with soapy water or non-abrasive, all-purpose spray cleaner. Do not allow water to run down inside the surface of the panel while cleaning.

After drying, return knobs to the cooktop, making sure to match the flat area on the knob and the shaft.

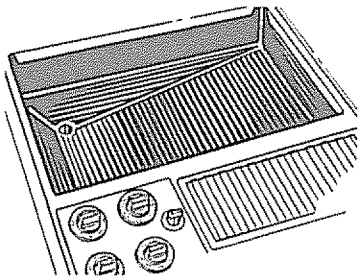


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CARE AND CLEANING (continued)

Cooktop Tub

Wipe out tub with hot soapy water—or a soap filled or plastic scouring pad. Rinse with a damp cloth. Make sure the drain hole is not blocked. Clean with a cotton swab or toothpick.



Vent System

Before cleaning the vent grille, be sure the exhaust blower is shut off.

To clean the vent grille, remove it from the cooktop by lifting it up. Wipe with a damp cloth. If necessary the vent grille can be washed in the sink. Use dishwashing liquid for cleaning.

Do not use abrasive cleaners. They will damage the vent grille's finish.

Do not clean the vent grille in the dishwasher.

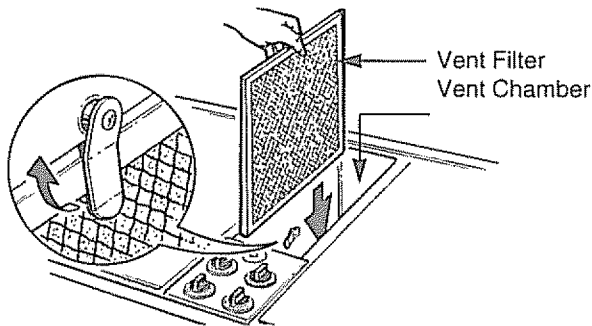
To clean the vent chamber, use hot soapy water. Do not use abrasive cleaners. They will damage the finish.

Vent Filter

The filter is held in place with a metal latch. Move latch up in either direction and lift filter up and out of the vent opening.

Clean the filter by swishing it in hot, soapy water. Rinse well and dry thoroughly.

Do not operate the vent without the filter in place.



Modules

CAUTION

- Be sure all the controls are turned OFF before attempting to remove a module or heating unit.
- Do not attempt to clean plug-in surface units or grill heating unit in an automatic dishwasher.
- Do not immerse plug-in surface units in liquids of any kind.
- Do not bend the plug-in surface unit plug terminals.
- Do not attempt to clean, adjust or in any way repair the plug-in receptacle.

Grill Module

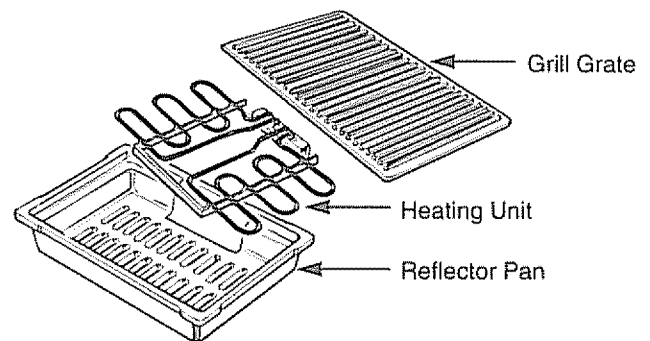
To remove:

- Lift off the grill grate.
- Unplug the heating unit.

Do not attempt to clean the heating unit.

To replace:

- Place the reflector pan in the cooktop tub with the hole for the plug-in towards the outside of the cooktop.
- Plug in the heating unit.
- Place the grill or griddle grate on top of the reflector pan.



Grill Grate

Clean with a plastic scouring pad and hot soapy water. Rinse well. The grill grate may also be cleaned in the dishwasher. Do not clean in a self-cleaning oven.

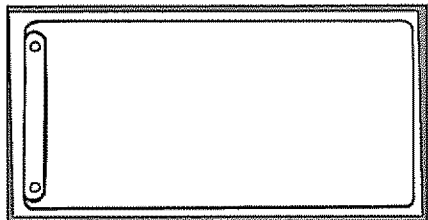
Reflector Pan

Let the grill or griddle cool, then remove. Lift out the reflector pan. Clean with either a plastic or soap-filled scouring pad and hot soapy water. The reflector pan may also be cleaned in the dishwasher.

Griddle Accessory

Clean with a plastic scouring pad and hot soapy water. Rinse well. Do not use abrasive cleaners.

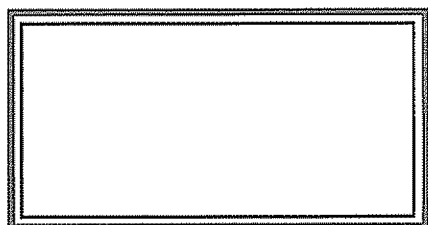
Do not clean in the dishwasher.



Module Cover

Do not place the cover on a hot module or leave it over the grill while preheating.

To clean the module cover, wash it at the sink with soap and water and dry. For stubborn soil, let it soak 5 or 10 minutes or use a nylon brush or pad. Do not use a metal scouring pad or other abrasives. Do not put the cover in your dishwasher—the wooden handles may be damaged.



Coil Surface Unit Module

Clean the area surrounding the surface units according to the Porcelain Finish section.

To clean the surface units, turn the control to the highest setting for a minute. The coils will burn off any soil.

CAUTION

- Do not immerse the surface units in liquids of any kind.
- Do not clean the surface units in a dishwasher.
- Do not bend the surface unit plug terminals.
- Do not attempt to clean, adjust or in any way repair the plug-in receptacle.

To remove the drip pans for cleaning, the surface units must be removed first. Make sure the surface units are completely cool before touching them.

To remove a surface unit:

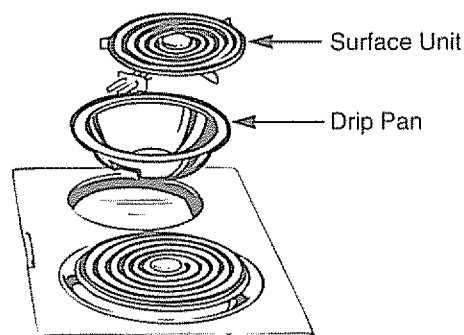
Lift the surface unit about 1 inch above the drip pan and pull it out.

Do not lift the surface unit more than 1 inch. If you do, it may not lie flat on the drip pan when you plug it back in.

Repeated lifting of the surface unit more than 1 inch above the drip pan can permanently damage the receptacle.

To replace a surface unit:

- Replace the drip pan into the recess in the cooktop. Make sure opening in the pan lines up with the receptacle.
- Insert the terminals of the surface unit through the opening in the drip pan and into the receptacle.
- Guide the surface unit into place so it rests evenly.



Drip Pans

Remove the surface units. Then lift out the drip pans.

The drip pans can be cleaned by hand. Place them in a covered container (or a plastic bag) with 1/4 cup ammonia to loosen the soil. Then scrub with a soap filled scouring pad if necessary. Rinse with clean water and polish with a clean soft cloth.

The drip pans may also be cleaned in the dishwasher.

Clean the area under the drip pans often. Built-up soil, especially grease, may catch fire.

Do not cover the drip pans with foil. Using foil so close to the receptacle could cause shock, fire or damage to the cooktop.

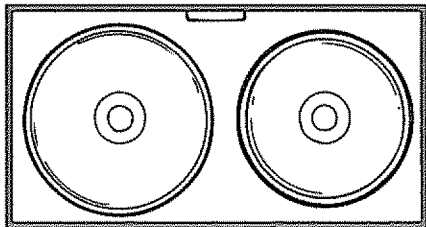
CAUTION: Be sure all the controls are turned to OFF and surface units are cool before attempting to remove them.

(continued next page)

CARE AND CLEANING (continued)

Solid Disk Module

Clean the area surrounding the solid disk elements according to the Porcelain Finish sections.



Solid Disk Elements

The solid disk elements are made of high strength cast-iron alloy.

The surface has a heat-resistant coating to preserve the surface of the element. After the unit cools, any boiled-over material on the elements should be removed as soon as possible with a slightly damp cloth. The element should then be dried by switching on for a few minutes. After it cools, wipe lightly with cooking oil.

Clean very dirty solid disk elements with a little cleaning powder (such as Comet® cleanser) or with a scouring pad.

The matte black surface can be maintained by treating it periodically with Collo Electrol® polish which is available from your Sears supplier. Use the applicator to apply a very thin coating of the polish to the entire element surface. Turn the element on high for several minutes to bake the polish to the element. When the element is cooled, rub lightly with a cloth or paper towel to remove any excess polish. Before next use, burn off the element by means of a short pre-heating period. A slight amount of smoke and odor will occur.

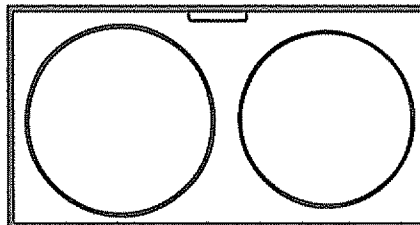
Failure to maintain the solid disk elements as directed will result in defacing the surface over a period of time primarily due to corrosion, as the elements are made of cast-iron construction.

Do not use covers over the solid disk elements. An element turned on while the cover is in place can permanently damage the cooktop. Covers can also trap moisture which may cause the elements to rust.

Radiant Module

Cleaning of glass ceramics different from cleaning a standard porcelain finish.

To maintain and protect the surface of your new glass ceramic module follow these basic steps.



DAILY CLEANING:

Use only Cook Top Cleaning Creme on Glass Ceramic.

For normal, light soil:

1. Rub a small amount of Cook Top Creme onto soiled area using a dry paper towel. Wipe until all soil and creme are removed. Frequent cleaning leaves a protective coating of silicone which is essential in preventing scratches and abrasions.
2. Clean surface with Cook Top Cleaning Creme after each use.

For heavy, burned on soil:

1. Apply a few drops of Cook Top Cleaning Creme to the (cool) soiled area.
2. Using a dry paper towel, rub creme into the burned on area.
3. Carefully scrape remaining soil with razor scraper. Hold scraper at 30° angle against the ceramic surface.
4. If any soil remains, repeat the steps listed above. For additional protection, after all soil has been removed, polish the entire surface with the Cook Top Cleaning Creme.

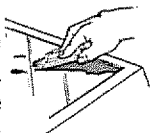
NOTE:

- Using a razor scraper will not damage the surface if the 30° angle is maintained. Store the razor scraper out of reach of children.
- Be sure to use a new, sharp razor scraper. Do not use a dull or nicked blade.

Special Care:

Sugary spillovers (such as jellies, fudge, candy syrups) or melted plastics can cause pitting of the surface of your module unless the spill is removed while still hot. Special care should be taken when removing hot substances. Follow these instructions carefully and remove soil while spill is still hot.

1. Turn off all surface units affected by the spillover. Remove hot utensils.
2. Wearing an oven mitt, hold the razor scraper at a 30° angle to the module and scrape the hot spill to a cool area outside the surface unit. Be sure to use a new, sharp razor scraper. Do not use a dull or nicked blade.
3. With the spill in a cool area, use a dry paper towel to remove any excess. Any spillover remaining should be left until the surface of the cooktop has cooled. Do not continue to use the soiled surface unit until all of the spillover has been removed. Follow the steps under Heavy Soil to continue the cleaning process.



General Information:

As the Cook Top Cleaning Creme cleans, it leaves a protective silicone coating on the module surface. This coating helps to prevent build-up of mineral deposits (water spots) and will make future cleaning easier.

PRECAUTIONS:

- Most cleaners contain ammonia, chemicals and abrasives which can damage the surface of your cooktop. **Use only the Cook Top Cleaning Creme for proper cleaning and protection of your glass ceramic surface.**
- If you slide aluminum or copper cookware across the surface of your cooktop, they may leave metal markings which appear as scratches. If this should happen, use the razor scraper and Cleaning Creme to remove these markings. Failure to remove these residues immediately may leave permanent marks.
- If pots with a thin overlay of aluminum, copper, or enamel are allowed to boil dry, the overlay may bond with the glass ceramic and leave a black discoloration. This should be removed immediately before heating again or the discoloration may be permanent.
- Use of window cleaner may leave an iridescent film on the cooktop. Cook Top Cleaning Creme will remove this discoloration.
- Water stains (calcium deposits) are removable using Cook Top Cleaning Creme or full strength white vinegar.

QUESTIONS? USE THIS PROBLEM SOLVER

PROBLEM	POSSIBLE CAUSE
MODULES ARE NOT FUNCTIONING PROPERLY	<ul style="list-style-type: none"> • Difficulty may be in the main distribution panel of your house caused by a blown circuit fuse, a tripped circuit breaker, the main fuse or the main circuit breaker, depending on nature of the power supply. If a circuit breaker is involved, reset it. If the control box uses fuses, the circuit fuse (a cartridge-type) should be changed. BUT ONLY BY SOMEONE FAMILIAR WITH ELECTRICAL CIRCUITS. If, after performing one of these procedures, the fuse blows or circuit breaker trips again, call for service. NOTE: Apartment tenants or condominium owners should request their building management to perform this check before calling for service. • Controls are not properly set or wrong control is set for the module or element you are using. • Entire surface unit module is not plugged in properly. • If any module fails to heat—switch the module to the other side of cooktop. If it operates on that side, then switch may be at fault. If it does not heat, indications are that there is a malfunctioning component in the module.
COIL SURFACE UNITS ARE NOT FUNCTIONING PROPERLY	<ul style="list-style-type: none"> • Surface units are not plugged in solidly. • Reflector pans are not set securely in the cooktop. • Surface unit controls are not properly set or wrong surface unit control set for unit you are using.
GRILL OR GRIDDLE UNIT IS NOT FUNCTIONING PROPERLY	<ul style="list-style-type: none"> • Heating Unit is not plugged in solidly. • Grill or Griddle unit controls are not properly set. • To use entire surface of grill or griddle, it is necessary to turn on front and rear surface unit control set for unit you are using.
FOODS STICK TO GRILL OR GRIDDLE	<ul style="list-style-type: none"> • Griddle was not pre-seasoned before first use. • Heat setting is too high. • Coating of griddle has been damaged by use of sharp instruments or abrasive cleaners.
EXCESSIVE SMOKE FROM GRILLED MEATS	<ul style="list-style-type: none"> • Accumulated grease in reflector pan or food soils on grate are causing excess smoke. • Fats not trimmed from meats prior to cooking.
SOLID DISK ELEMENTS SMOKE WHILE HEATING	<ul style="list-style-type: none"> • Some smoke and odor is normal when using solid disk elements for the first time and also after using Collo Electrol[®] cleaner.
COOKTOP FEELS HOT	<ul style="list-style-type: none"> • Because solid disk elements heat by conduction, the cooktop may seem hotter than you are used to. This is normal. Make sure flat-bottom pans are used. • Using the vent will help keep the cooktop cooler.
ELEMENTS WILL NOT MAINTAIN A ROLLING BOIL AND/OR FRYING RATE IS NOT FAST ENOUGH	<ul style="list-style-type: none"> • Absolutely flat pans must be used. If light can be seen between the pan bottom and a straight edge, the solid disk elements will not operate properly.

PROBLEM	POSSIBLE CAUSE
COIL SURFACE UNITS ARE NOT FUNCTIONING PROPERLY	<ul style="list-style-type: none"> • Surface units are not plugged in solidly. • Reflector pans are not set securely in the cooktop. • Surface unit controls are not properly set or wrong surface unit control set for unit you are using.
TINY SCRATCHES (may appear as cracks) OR ABRASIONS ON RADIANT COOKTOP GLASS SURFACE	<ul style="list-style-type: none"> • Incorrect cleaning methods have been used, or coarse particles (salt or sand) between cookware and surface of cookware with rough bottoms has been used. Use recommended cleaning procedures, be sure cookware bottoms and cookware are clean before use, and use cookware with smooth bottoms. Tiny scratches are not removable but will become less visible in time as a result of cleaning.
METAL MARKINGS (may appear as scratches on radiant cooktop glass surface)	<ul style="list-style-type: none"> • Do not slide aluminum cookware across the surface. Use recommended cleaning procedure to remove marks. • Incorrect cleaning materials have been used, encrusted boilovers or grease spatters remain on the surface. Use a razor scraper and recommended cleaning procedure.
DARK STREAKS OR SPECKS ON RADIANT MODULE	<ul style="list-style-type: none"> • Use a razor scraper and recommended cleaning procedure.
AREAS OF DISCOLORATION ON RADIANT SURFACE COOKTOP	<ul style="list-style-type: none"> • Mineral deposits from water or food can be removed with Cook Top Cleaning Creme.
HOT SUGAR MIXTURES/ PLASTIC MELTED TO THE RADIANT SURFACE	<ul style="list-style-type: none"> • Turn the surface unit to LO, wipe the hot cooktop with several dry paper towels. Use a razor scraper held at a 30° angle to the cooktop to scrape the hot spill to a cool area outside the surface unit. Let the cooktop cool. Clean with Cook Top Cleaning Creme.
FREQUENT CYCLING OFF AND ON OF RADIANT SURFACE UNITS	<ul style="list-style-type: none"> • Incorrect cookware used. Use only flat cookware to minimize cycling.

Notes

Notes

KENMORE ELECTRIC COUNTER UNIT WARRANTY

FULL ONE-YEAR WARRANTY ON THE FUNCTIONING OF ALL PARTS EXCEPT GLASS PARTS

If, within one year from the date of installation, any part, other than a glass part, fails to function properly due to a defect in material or workmanship, Sears will repair or replace it, free of charge.

FULL 30-DAY WARRANTY ON GLASS PARTS AND FINISH OF PORCELAIN ENAMEL, PAINTED OR BRIGHT METAL FINISHED PARTS

If, within 30 days from the date of installation, any glass part or the finish on any porcelain enamel, painted or bright metal part is defective in material or workmanship, Sears will replace the part, free of charge.

FULL 90-DAY WARRANTY ON MECHANICAL ADJUSTMENTS

For 90 days from the date of installation, Sears will provide, free of charge, any mechanical adjustments necessary for proper operation of the unit, except for normal maintenance.

If the unit is subjected to other than private family use, the above warranty coverage is effective for only 90 days.

WARRANTY SERVICE IS AVAILABLE BY CONTACTING THE NEAREST SEARS SERVICE CENTER/DEPARTMENT IN THE UNITED STATES.

This warranty applies only while this product is in use in the United States. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

SEARS, ROEBUCK AND CO., DEPT. 731 CR-W, SEARS TOWER, CHICAGO, IL 60684

Dear Customer: Our constant efforts are directed toward making sure your new Kenmore Counter Unit will arrive at your home in perfect condition and will give you proper performance. As part of these efforts, we feel it is our responsibility to provide you with this warranty for your unit.

WE SERVICE WHAT WE SELL

"We Service What We Sell" is our assurance to you that you can depend on Sears for service because Sears service is nationwide. Your Kenmore Counter Unit has added value when you consider that Sears has a service unit near you staffed by Sears trained technicians...professional technicians specifically trained on Sears appliances, having the parts, tools and equipment to ensure that we meet our pledge to you—"We Service what We Sell!"

TO FURTHER ADD TO THE VALUE OF YOUR COUNTER UNIT, BUY A SEARS MAINTENANCE AGREEMENT.

Kenmore Counter Units are designed, manufactured and tested for years of dependable operation. Yet, any modern appliance may require service from time to time. The Sears warranty plus the Sears Maintenance Agreement provides protection from unexpected repair bills and assures you of enjoying maximum counter unit efficiency.

Here's a comparative warranty and Maintenance Agreement chart showing you the benefits of a Sears Counter Unit Maintenance Agreement.

CONTACT YOUR SEARS SALESPERSON OR LOCAL SEARS SERVICE CENTER TODAY AND PURCHASE A SEARS MAINTENANCE AGREEMENT.

Years of Ownership Coverage		1st Year	2nd Year	3rd Year
1	Replacement of Defective Parts other than Porcelain or Glass	W	MA	MA
2	Mechanical Adjustment	90 DAYS W	MA	MA
3	Porcelain and Glass Parts	30 DAYS W	MA	MA
4	Annual Preventive Maintenance Check at your request	MA	MA	MA

W - Warranty

MA - Maintenance Agreement

America's Best Selling Appliance Brand

Sold by SEARS, ROEBUCK AND CO., CHICAGO, IL 60684